THE OLD TIMERS COOKBOOK

A COLLECTION OF LOCAL RECIPES OF THE COCOA BEACH AREA FROM THE EARLY DAYS TO NOW

COMPILED BY THE

Cocoa Beach Old Timers Club

Barbara Kerp

"OLD TIMERS"

On February 8, 1964, through the efforts of Ray and Opal Hoppe, a unique group was formed. The prerequisite of joining was to have been a resident of Cocoa Beach prior to 1954, thus being classified as an "Old Timer." For the next two years the eligibility was updated to 1955 and ~~1966~~ 1956, which became the cutoff date.

Each year a dedicated couple has been appointed to work diligently correcting the roster, sadly deleting the names of those who have passed away, and gladly adding second generation families as they have attended, lining up committees, entertainment, etc. for the annual meeting, now held at the Cocoa Beach Recreation Center.

It is with much joy the "Old Timers" greet each other as they arrive each year with covered dishes of specialties which have become traditional over the years. One special treat is provided by octogenerian C.E. Yoder, who supplies cigars for the gentlemen's after dinner treat. Oliver Haisten, who was appointed Postmaster in 1926 for the community then numbering 80, offers grace and Tom O'Connor, a former City Commissioner, asks for prayers for those members no longer with us. Many have been honored through the years, such as Myrtle Miller and Jennie Haisten, pioneers and pillars of our community.

In an attempt to preserve some of the favorite recipies, the members proudly present this book. Hope you will enjoy it!

Rody Geisman

ACKNOWLEDGEMENTS

TYPING - Betty Murkshe

ART - Betty Justice

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Hors d'Oeuvre

OYSTERS MARNA

1 Pint fresh oysters
1/2 Cup cleaned shrimp chopped fine (cooked or raw)
1 Medium onion chopped very fine
2 Tbsp butter
2 Tbsp flour
1/4 Cup water
1/4 Cup red wine
1 Beef bouillon cube
1/2 tspn Kitchen Bouquet or Gravy Master
1/2 tspn Worcestershire sauce
1 tspn Anchovy paste
Salt & Pepper

Drain oysters, reserving 3/4 cup liquid. Chop onions very, very fine. Saute lightly in butter (do not brown). Make a paste of the flour & water, worcestershire, anchovy paste and Kitchen Bouquet. Pour oyster liquid in pan with onions. Stir in flour paste before liquid starts to simmer. Add wine & simmer gently for 10-20 min. until sauce is thick and smooth. Add oysters & cook only until edges curl. Do not boil. Add shrimp at same time if raw. If cooked, add at last minute long enough to just heat. Serve in individual small bowls or shells with small triangles of buttered toast & garnish with sprig of parsley. Serves 4-6. Too rich for large servings.

Betty Justice

DIET DIP

1 Carton diet skimmed cottage cheese
1 Pkg Hidden Valley Ranch dressing
2 Tbsp Yogurt

Mix thoroughly & serve with wheat thins, fritos or potato chips.

NELLIE'S CRANBERRY CONSERVE

1 Lb cranberries
3 Large oranges
3 Large apples

Wash oranges and apples, remove seeds, leave peeling on. Grind oranges, apples and cranberries. To each cup of mixture add 1 cup sugar. Mix well and store in refrigerator. Do not cook.

Ted Weich

MARINATED CHICKEN WINGS

1 Cup water
1 Cup soy sauce
1/2 Cup pineapple juice
1/4 Cup vegetable oil
2 tspn garlic powder
2 tspn ground ginger
2-3 Pkgs chicken wings with tips cut off.

Refrigerate at least over night. Pre heat oven to 350°. Place wings in foil lined baking dish. Cook til golden brown. Turn on broiler & broil for 5 minutes.

Ethel Traum

BOURBON HOT DOGS

1-1/2 Cups ketchup
3/4 Cup bourbon
1/2 Cup brown sugar

Mix thoroughly. Add 2-3 lbs. hot dogs cut in 1" pieces. Bring to a boil. Refrigerate 48 hours to marinate before using. Reheat - put into chaffing dish to serve.

Barbara Johnston

SHRIMP DIP

1 Large package cream cheese
2 Cloves garlic
1 Lb cooked cut up shrimp
1 Can frozen shrimp soup
2 Tbsp chopped ripe olives

Soften cheese at room temperature in frozen shrimp soup. Mash garlic in a garlic press & add chopped olives.

Barbara Johnston

HOT CRAB DIP

1 8 oz. cream cheese, softened
1 Tbsp milk
1 6½ oz. flaked crab meat
2 Tbsp chopped onion
1 tspn cream style horseradish
¼ tspn salt
Dash pepper
1/3 Cup toasted slivered almonds

Blend all ingredients but almonds in mixer & put in casserole. Bake at 375 for 15 minutes. Serve hot in a chafing dish. Sprinkle with almonds.

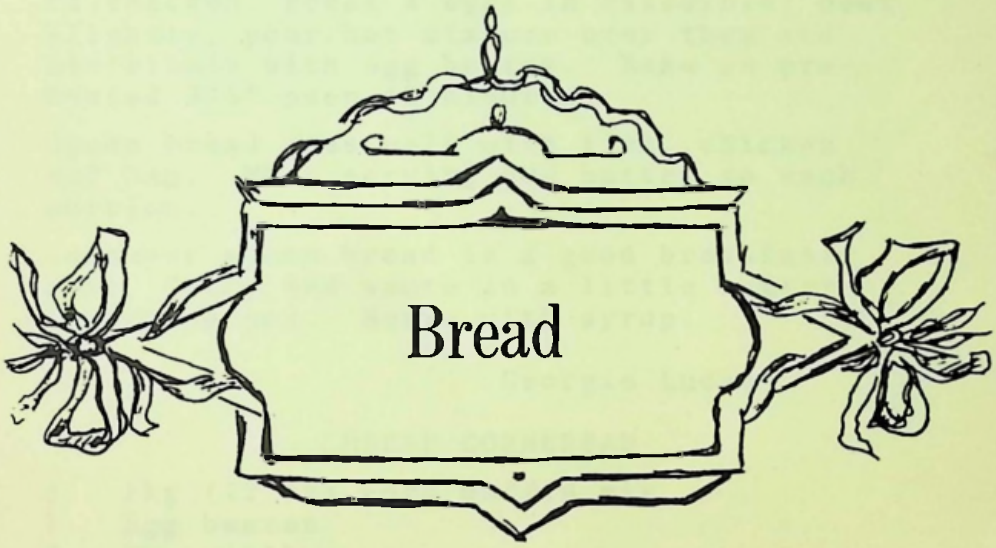
Betty Murkshe

HOT CRAB FONDUE

1 5 oz jar pasteurized process sharp cheese spread
1 8 oz. pkg cream cheese
1 7½ oz. can Alaskan king crabmeat, drained & flaked
½ Cup half and half
½ tspn worcestershire sauce
¼ tspn garlic salt
¼ tspn cayenne pepper

Melt cheese spread & cream cheese in top of double boiler. Stir in remaining ingredients & heat thoroughly. Pour into a fondue pot & serve warm with cubes of French bread. Yield: about 3 cups.

Betty Murkshe


Bread

JOE'S FAVORITE SPOON BREAD

1 Qt milk
Pinch of salt
4 Eggs
1 Cup self-rising cornmeal
1 Tbsp butter or oleo

Pour milk into top of double boiler. When warm (not hot) add cornmeal, salt and butter, distributing slowly with an egg beater. Continue to stir til mixture starts to thicken. Break 4 eggs in casserole, beat slightly, pour hot mixture over them and distribute with egg beater. Bake in pre-heated 375° oven 45 minutes.

Spoon bread goes well with fish, chicken and ham. When serving add butter to each portion.

Leftover spoon bread is a good breakfast dish. Slice and saute in a little butter in frying pan. Serve with syrup.

Georgie Lucas

CHEESE CORNBREAD

1 Pkg (12 oz) corn muffin mix
1 Egg beaten
3 Tbsp milk
1 Clove garlic crushed
1 Can cheddar cheese soup (11 oz)
1/4 Cup parmesan cheese
3 Tbsp melted butter

Pre-heat oven to 425°. Grease 8x8x2 pan. In medium bowl with wooden spoon beat corn meal, egg, milk, garlic & soup just til combined. Put in pan. Combine parmesan cheese & butter. Sprinkle over batter. Bake 25 minutes or til done. Serves 8.

Helen Chandler

BANANA BREAD

1/2 Cup shortening
1 Cup sugar
2 Eggs
1 Cup mashed ripe bananas
1 tsp lemon juice
2 Cups sifted flour
3 tsp baking powder
1/2 tsp salt
1 Cup nut meats chopped

Cream shortening & sugar together. Beat eggs til light & add. Press bananas thru sieve & add lemon juice. Blend with creamed mixture. Sift flour, baking powder & salt together & mix quickly into banana mixture. Add nuts. Bake in greased loaf pan in 350°-375° oven about 1-1/2 hours. Makes 1 (1 lb) loaf.

Helene Gold

BANANA BREAD

1/3 Cup shortening
3/4 Cup sugar
2 Bananas sliced
1 Egg
2 Cups flour (sifted)
1 tsp baking powder (double acting)
1/2 tsp soda
1 tsp salt
3/4 Cup buttermilk
1 tsp vanilla

Cream together shortening, sugar & bananas. Add egg & beat til well blended. Combine dry ingredients & gently stir into shortening mixture, alternately w/liquid ingredients. Turn mixture into greased loaf pan. Bake 350° about 1 hr.

Banana Nut Loaf - Add 1/2 cup chopped nuts before pouring into pan.
Prune or Apricot Loaf - Use 3/4 Cup dried prunes or apricots, cooked, drained & mashed instead of bananas & 3/4 C prune or apricot juice instead of buttermilk. Add grated rind of lemon.

Marcella Dickinson

ROBERT REDFORD'S FAVORITE BREAD

1	Beaten Egg
2	Cups buttermilk
3	Tbsp honey
1-1/2	Tbsp melted butter
2	Cups whole wheat flour
1	Tspn baking powder
1	Tspn soda
1	Tspm salt
1	Cup chopped walnuts
1/2	Cup golden raisins

Combine egg, buttermilk, honey & melted butter in mixing bowl. Combine all dry ingredients, stir into egg mixture. Stir in nuts & raisins. Divide dough evenly between 2 well greased 3-1/2 x 6 x 2" bread pans. Bake in pre-heated 400° oven about 50 minutes or until bread gives a hollow sound when thumped. Cool slightly on wire rack before slicing.

Marlene Wells

HUSH PUPPIES

2	Cups self-rising cornmeal
1	Cup self-rising flour
1	Full tspn salt
1	Can tomatoes chopped finely
2	Eggs
1	Large onion chopped finely
	Lots of pepper

Mix. If too thick use water, but keep very thick. The secret is <u>not</u> <u>too</u> <u>thin</u>.

Drop by teaspoons in hot grease after a few fish have been cooked - then alternate fish & hush puppies.

Carolyn Miller

BRAN MUFFINS

2 Cups 100% Nabisco Bran
2 Cups boiling water

Pour water over bran & let stand til cool.

Cream together 2-1/2 cups sugar, 4 eggs & 1-1/2 cups oil.
Sift together 5 cups whole wheat flour, 5 tspns baking soda & 1-1/2 tspns salt.

Add to cream mixture: 1 qt. buttermilk, 4 cups Kellogg's All Bran and 1 lb raisins. Then add sifted ingredients slowly, mixing well. Add Bran & water mixture, mix well. Store in covered container in refrigerator. Use as needed. Stir up raisins after storing. Bake about 20 minutes at 375°

Virginia Prentice

BISCUIT DONUTS

Take 2 rolls of frozen biscuits
Cut into half inch slices
Flatten out to donut size
Cut out centers

Fry until golden brown in deep Crisco oil

Remove & drain on paper towels
Sprinkle with powdered sugar

Serve hot or cold.

Marge Woodmansee

WAFFLES

2 Cups bisquick mix
1 Egg
1/4 Cup oil Mix as usual
1-1/3 Cup of Club Soda
For pancakes - substitute club soda for milk.

Jane Von Thron

MANGO BREAD

2 Eggs
3/4 Cup sugar
1/2 Cup margarine
1 tspn vanilla

Put in bowl. Mix well. Set aside.

Mix:

2 Cups flour
2 tspns baking powder
1/4 tspns salt

Mix well and add to first mixture.

Fold in:

1 Cup cut up ripe mangoes
1/2 Cup chopped nuts
1 Tbsp lime juice

Grease one 9" loaf pan or 2 small - Bake 350° 1 hour. If you use two small pans time will be less. Use toothpick to test for doneness.

Anne Gaertner

BREAD STICKS

1 Pkg hot dog or hamburger buns cut into long slices. Melt 1-1/4 sticks margarine. Add 1/4 tspn garlic salt & 1/2 tspn oregano. Stir this & give each bun stick a quick dip in above & put on cookie sheet. Sprinkle with poppy, sesame or celery seeds. Toast at 250 for 2 hours. (I use squeeze Parkay & then sprinkle garlic salt and oregano over sticks.

Barbara Johnston

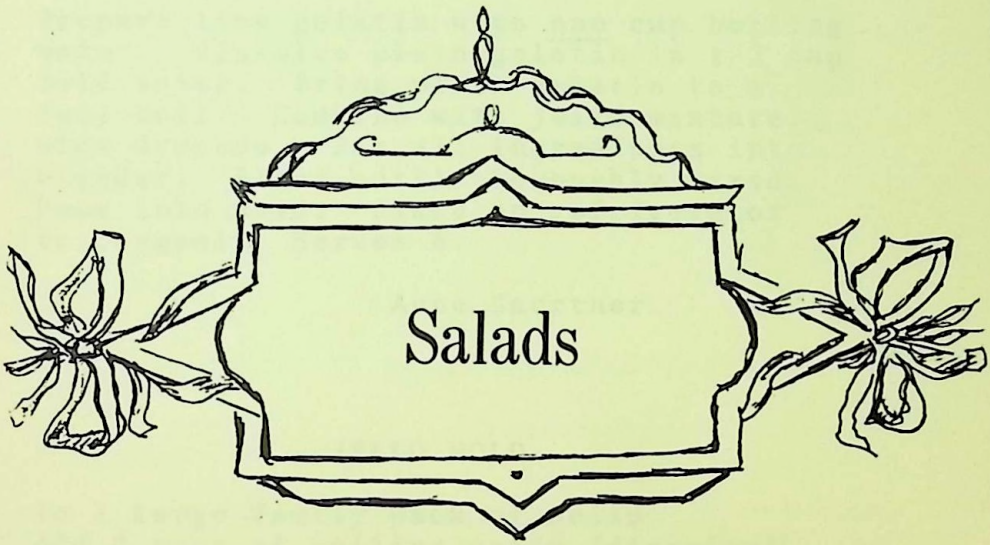
ANGEL BISCUIT

5 Cup flour
3/4 Cup crisco
1 tspn soda
1 tspn salt
3 tspn baking powder
3 Tbsp sugar
1 Yeast cake dissolved in 1/2 Cup water
2 Cups buttermilk

Cut crisco into flour. Dissolve yeast in water. (Can use powdered yeast) Add baking soda to buttermilk.

Mix all ingredients well. Put dough in air tight container. Refrigerate. Take out desired amount to bake. Will keep six weeks in refrigerator.

Trudy O'Connor


Salads

AVOCADO MOUSSE

1 3 oz pkg Lime Jello
1 Envelope plain gelatin
1/2 Cup sour cream
1/2 Cup mayonnaise
1 3 oz pkg Cream Cheese
1 Tbsp onion grated
1 Medium Avocado - about 1 cup when mashed

Oil mold.

Prepare lime gelatin with one cup boiling water. Dissolve plain gelatin in 1/2 cup cold water. Bring plain gelatin to a full boil. Combine with jello mixture. Dice Avocado. Put all ingredients into blender. Blend until thoroughly mixed. Pour into mold. Place in refrigerator to congeal. Serves 6.

Anne Gaertner

JELLO MOLD

To 1 large family pack of Jello
Add 2 cups of boiling water (dissolve)
Add 1 cup of cold water (stir)
Place in refrigerator until softly jelled
Beat until foamy
Mix in 1/2 cup of powdered milk or Dream Whip
One half cup of water (cold)
One teaspoon of lemon juice
Beat until thick

Fruit, nuts, or crushed drained pineapple may be added to this mixture.
Beat until fluffy.

Adele Gilbert

COPPER PENNY SALAD

Blend 1/4 cup salad oil, 2/3 cup cider vinegar, 1/2 cup sugar, 1 tsp dry mustard, 1 tbsp worcestershire, 1 can tomato soup, 1/4 tsp salt and pepper.

Bring to boil, remove from heat & add 2 cups sliced cooked carrots drained, 1 sliced onion, 1 green pepper diced, 1 minced garlic section. Marinate over night.

Alice Arnold

REFRIGERATOR SLAW

1 head of cabbage (chopped or shredded fine)
2 medium onions sliced
1 bell pepper chopped

Arrange in alternate layers in a deep covered dish.

Add 7/8 cup sugar on top.

Bring to boil:
1 cup vinegar
1 tsp dry mustard
3/4 cup oil
2 tbsp sugar
1 tsp celery seed
1 tbsp salt

Pour this over shredded cabbage & let stand about 24 hours in refrigerator. Will keep a long time, but will remain rather crisp about two weeks.

Peggy Kenney

HOT SALMON SLAW

1 7-3/4 oz can Salmon
2 Tbsps oil
4 Cups shredded cabbage
3/4 Cup grated carrots
1/4 Cup chopped green pepper
2 Tbsps vinegar
1 Tbsp celery seed
Dash salt
1/2 Cup mayonnaise
1/2 tsp sugar

Drain Salmon and break into small chunks. Heat oil in skillet, add cabbage, carrots & green pepper. Saute 5 minutes, stirring frequently until vegetables are tender-crisp. Sprinkle with vinegar, sugar, celery seed and salt. Toss in drained Salmon. Cover skillet & cook 3-5 minutes. Remove from heat, fold in mayonnaise. Serve immediately. Makes 4 servings.

Mrs. E. C. Lamb

AMY'S SALAD

1 small pkg strawberry jello
1 can crushed pineapple (16 oz)
1 lb cottage cheese
1 cool whip (9 oz)

Strain pineapple
Melt jello in pineapple juice (does not have to boil)
Add to this mixture the pineapple, cottage cheese & mix.
Mix in cool whip.
Chill 2-3 hours before serving.

Alyce Christ

GREEN WONDER SALAD

1	#303 can french style green beans
1	can small english peas
1	can fancy chinese vegetables (without meat)
1	can water chestnuts sliced thin
1-1/2	cup celery - sliced thin
3	medium onions - sliced thin
1	cup sugar
3/4	cup cider vinegar
1	tsp salt
	pepper to taste

Drain & discard liquid from all canned vegetables. Mix all ingredients in large bowl. Cover & refrigerate hours or over night. Will keep several weeks covered. Yield 3 pints.

Anne Gaertner

MARINATED CARROTS

1	medium onion chopped
1	bell pepper chopped
5	cups cooked carrots
1	can tomato soup
1/2	cup vegetable oil
1	cup sugar
3/4	cup vinegar
1	tbsp prepared mustard
	salt & pepper

Saute onions & peppers. Cook carrots until tender - drain. Mix all ingredients together. Put in jar with lid. Will keep for 3 weeks in refrigerator. Serve hot or cold.

Pickles Moulton

GREEN SALAD

1 Head lettuce
2 Green peppers
1 Large onion
1 Pint mayonnaise
1 Can garden peas
1 Cup parmesan cheese
2 Tbsp sugar
2 Tbsp bacon bits

Slice lettuce layer in bottom of large bowl. Cover with chopped pepper and onions. Add sugar and peas. Keep in layers. Ice top well with mayonnaise. Cover with bacon bits & parmesan cheese. Cover well & refrigerate several hours - better over night. Mix well before serving. Serves 8-10.

Anne Gaertner

MARINATED CABBAGE

1 Large head cabbage shredded
2 Medium red onions cut in thin rings
7/8 Cup sugar

Mix all together and let stand.

Mix in a saucepan 1 cup vinegar, 3/4 cup salad oil, 1 Tbsp celery seed, 3 Tbsp sugar. Bring to a boil & pour over cabbage. Refrigerate. Will keep a week.

Barbara Johnston

HOT POTATO SALAD

1/2 Lb. bacon, fried & drippings
3-1/2 Cups cooked diced (unpeeled) potatoes
1 Chopped onion
1/2 tspn salt
1/4 tspn pepper
1 tspn sugar
1/2 Cup vinegar
1 beaten egg

Combine potatoes, onion & crumbled bacon. Add remaining ingredients to the bacon drippings. Heat, pour over potato mixture and toss well.

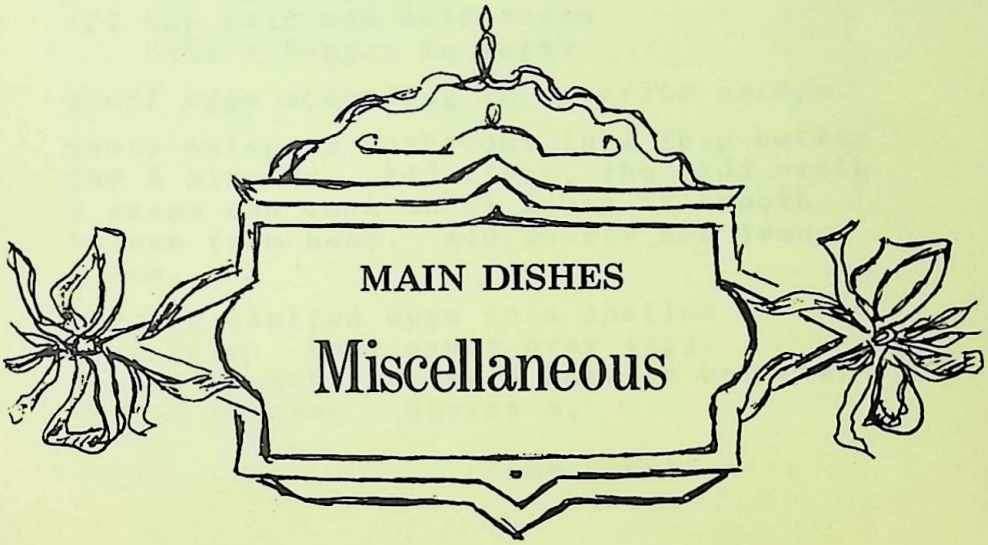
Kathleen Wright

LAYERED SALAD

1 Head lettuce torn into bite size pieces
1/2 Cup chopped celery
1 Cup chopped green pepper
1 Onion sliced
1 Pkg frozen peas - thawed & drained but not cooked
1 Cup mayonnaise
2 Tbsp sugar
4 oz. grated cheddar cheese
8 Slices bacon fried crisp & crumbled

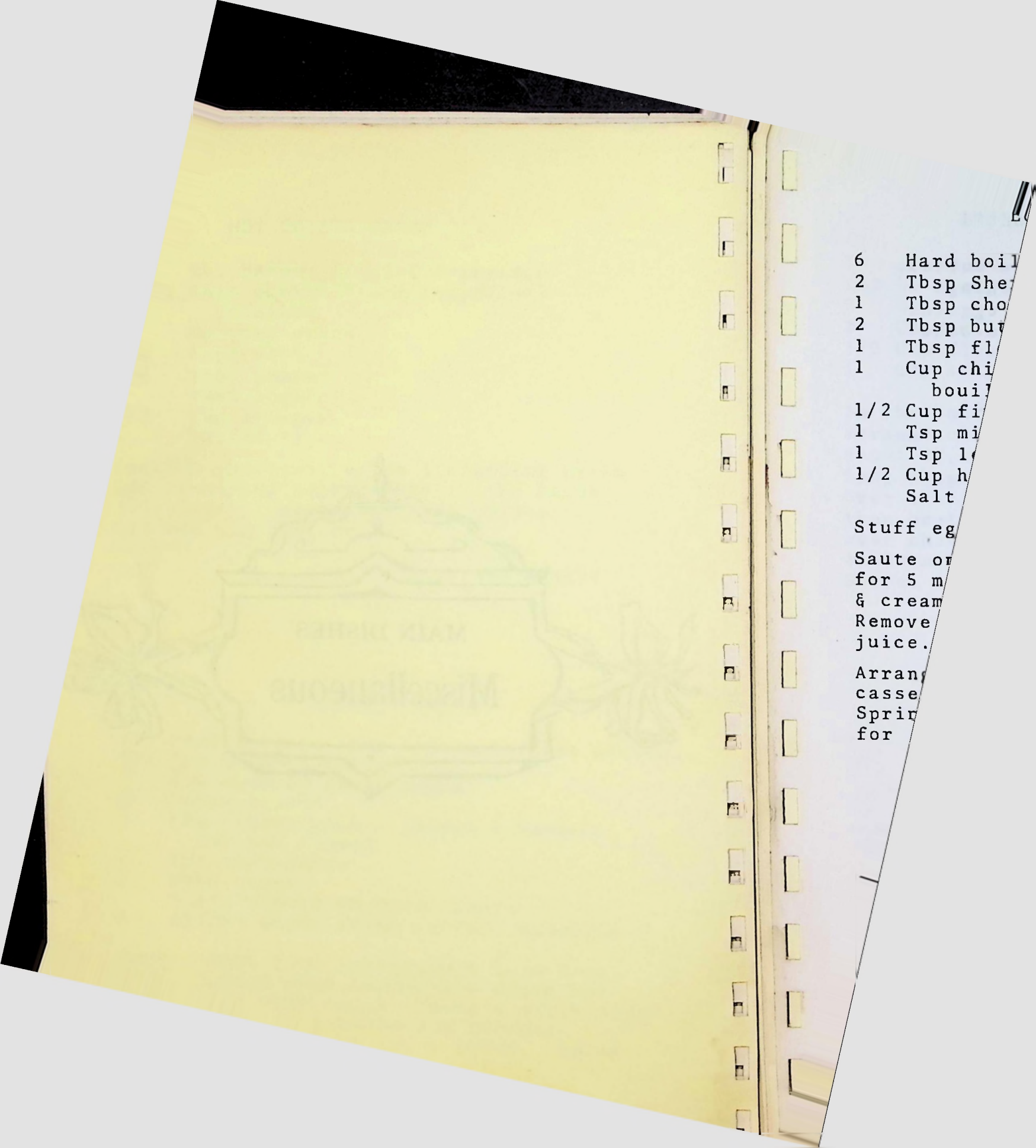
Layer first five ingredients in a deep bowl. Spread with mayonnaise which has been mixed with sugar. Cover & chill over night. Before serving add cheese & crumbled bacon over top & serve. Salad will be crisp.

Barbara Johnston



MAIN DISHES

Miscellaneous



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Salt

Stuff eg

Saute o
for 5 m
& cream
Remove
juice.

Arran
casse
Spri
for

eggs

onion

broth (may use chicken
cube)
chopped mushrooms
parsley
juice
and half cream
pepper to taste

according to favorite recipe.

ns & mushrooms in 2 Tbsp butter
utes. Add flour, then add broth
nd cook until sauce is smooth.
rom heat. Add sherry and lemon

stuffed eggs in a shallow
le. Pour sauce over eggs.
le with parsley & bake in hot oven
minutes. Serves 6.

Anne Gaertner

MACARONI and CHEESE SOUFFLED

1/2	Cups scalded milk
	Cup soft bread cubes
4	Cup melted butter
/4	Cup chopped pimento
	Tbsp minced onion
1	Tspn parsley flakes
1-1/2	Cups grated cheddar cheese
1/2	Tspn salt
1/8	Tspn pepper
2	Cups cooked macaroni
3	Beaten eggs

cont'd

MACARONI and CHEESE SOUFFLED cont'd

Pour milk over bread cubes. Add butter, pimento, onion, cheese and seasonings and mix well. Add macaroni and eggs. Pour into greased baking dish and bake at 325° for 35 minutes.

Kathleen Wright

STUFFED EGG PLANT

1 Medium eggplant
2 Tbsp cooking oil
2 Stalks celery chopped
1 Large onion chopped
1 Can tomatoes (14-1/2 oz)
1/2 Tsp oregano
Salt & Pepper
3 Tbsp melted butter
3/4 Lb. Lean ground beef
3 Tbsp butter or oil
1/2 Green pepper chopped
1 Cup shredded cheese
1 Garlic bud crushed
1 Tsp soy sauce
Dash tabasco
1/2 Cup bread crumbs

Cut eggplant in half lengthwise. Remove center to 1/4" from edge. Put sheels in cold water til later. Brown beef in oil. Add butter & saute pepper & onion & celery til tender. Add eggplant, cubed beef, tomatoes & seasonings. Cook slowly 10 min. Add 3/4 cup cheese & stir til melted. Drain eggplant shells - fill with stuffing. Top with crumbs (mixed with remaining cheese & butter). Bake at 350° 30-40 minutes.

Beth Edwards

BAKED CHILI RELLENOS

1 Small can (4 oz) green chili peppers
1/2 Lb sharp cheddar cheese
2 Eggs
2 Cups milk
1/2 Cup flour
1 tsp salt

In the bottom of a buttered casserole, arrange chili peppers - cut into pieces about 2" square. Cut the cheese into long fingers and arrange in an even layer over chili peppers. Beat eggs slightly, then beat in milk, flour & salt. Pour over cheese. Bake in 350° oven for 45-50 minutes - until custard is set. Serves 6.

Maggie Potter

JOHN WAYNE's CHEESE CASSEROLE

2 Cans green chiles drained, chopped
1 Lb Monterey Jack cheese coarsley grated
4 Egg whites
4 Egg yolks
2/3 Cup evaporated milk undiluted
1 Tbsp flour
1/2 tspn salt
1/3 tspn pepper
2 Medium tomatoes

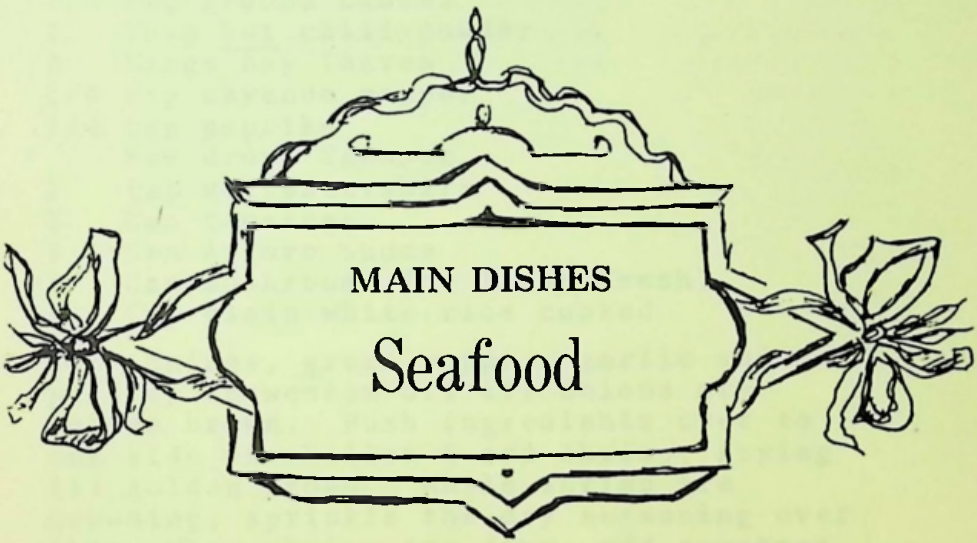
Combine cheese & chiles, beat egg whites to stiff peaks when beater is slowly raised. Combine egg yolks, milk, flour, salt & pepper. Mix well. Fold whites into yolks.

Place grated cheese & chiles in 2 qt. casserole (buttered) (12x8x2). Pour egg mixture over cheese using fork to ooze it thru the cheese. Be sure to mix the egg well into the cheese.

Bake 325 for 30 minutes.

Garnish with sliced tomatoes overlapping & sprinkle with green chiles, chopped, if desired.

Betty Murkshe



MAIN DISHES

Seafood

SHRIMP CREOLE

1 Lb Shrimp, cleaned
Wesson oil
1 Medium onion, chopped
1 Large green pepper, chopped
2 Garlic cloves
1 Tbsp chopped parsley
1 Tbsp sugar
Salt, black pepper
1/4 tsp thyme
1/4 tsp ground cloves
1 Tbsp hot chili powder
2 Large bay leaves
1/4 tsp cayenne pepper
1/4 tsp paprika
Few drops Tabasco
1 tsp worcestershire
1 Can tomatoes
1 Can Arturo sauce
1 Can mushrooms (or 1 cup fresh)
1 Cup plain white rice cooked

Cook onions, green pepper, garlic and parsley in wesson oil til onions are golden brown. Push ingredients over to one side of skillet & add shrimp, frying til golden brown. While shrimp are browning, sprinkle the dry seasoning over them. When shrimp are done, add tomatoes tobasco, worcestershire, and arturo sauce. Simmer on lowest heat about one hour. Just before serving add mushrooms. Serve on fluffy cooked rice. Serves 4.

If you feel very affluent, or the price of shrimp goes down, you can triple the amount of shrimp and live high on the hog!

Peggy Venable

SCALLOPED OYSTERS (OYSTER PIE)

Pint Oysters
Eggs
24 Saltines
1/2 Milk
Butter or Margarine
Pepper to taste

Drain oysters, reserving liquor.

Place 6 oysters in a 1-1/2 qt. casserole. Crumble 6 saltines real thin and sprinkle over oysters - dot with butter. Repeat layers three times ending with layer of saltines.

Beat eggs & milk together & add reserved liquor. Pour over casserole - stir in gently.

Bake uncovered at 350° for approx. 45 min.

Mary Louise Dillard

NEW ENGLAND CLAM CHOWDER

3 Lbs. chopped cooked clams (save broth)
1/2 Pint whipping cream
1 Large onion chopped
8 Slices fried bacon crumbled
2 Large potatoes diced
2 Cups milk
1/2 Cup flour

Saute onions in bacon drippings. Add diced potatoes and onion to clam broth. Simmer until potatoes are tender. Add remaining ingredients. Simmer 20 minutes. Serves 12.

Colee Fischer

OILED KING MACKE...

eral steaks - small
1" thick
:o
on juice
pped parsley

add lemon juice & parsley.
sh to coat. Cook over low
re, basting several times
ning melted mixtute.

meated fish can be used.

Chuck Johnson

ASSEROLE of SALMON and RICE

e 1 can (10 3/4 oz) condensed
mushroom soup, 1 can (4 oz)
pimentos and 2 Tbsp chopped

can (7 3/4 oz) salmon, undrained.

in 2 cups cooked rice and 1/2 cup
d cheddar cheese.

into buttered 2 qt. casserole.
nkle with an additional cup grated
se.

at 350° 20-25 minutes, until
and bubbly.

s 6 servings.

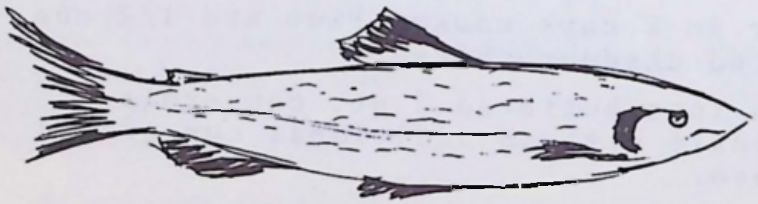
Irene H. Fischer

TUNA STUFFED EGGPLANT

—rge Eggplant
═alt and Pepper
═mall can Tuna
Cup stuffing mix
Eggs well beaten
Tbsp Instant Onion flakes
Tbsp Celery flakes
Small can sliced mushrooms
Parmesan cheese

Slice top off Eggplant lengthwise. Scoop out pulp from large piece and set aside. Sprinkle inside of eggplant with season salt and pepper. Refrigerate til ready to stuff. Dice eggplant & boil until tender. Drain eggplant and add seasonings, drained mushrooms, drained Tuna Fish, stuffing mix and eggs. Stuff eggplant with mixture. Sprinkle with cheese & paprika. Place in oblong dish with 1/4 inch water. Bake 375° 55 min.

Sara Danis



S

Make a crea

2 Tbsp
2 Tbsp
1-1/2 Cups

Add:

1 Cup
1/2 Cu
1 Tb
1 ts
1 C

Cook on

Add:

1

Serv

1

uce of:

.er or margarine

ur

.k - blend over med. heat

redded cheese

.yonnaise

Lemon juice

repared mustard

small cooked shrimp

until shrimp is hot.

ice tomato to one-half English
uffin. Toast - pour shrimp sauce
ver muffin. Garnish with paprika.

4

Anne Gaertner

SHRIMP SCAMPI

Lb fresh Shrimp, cleaned & split
Salt to taste
4 Cup of olive oil
/4 Lb butter
Cloves garlic, chopped fine
Tbsp parsley chopped fine
tsp basil
1/2 Cup Sherry
1 Tbsp brown sugar

Heat butter & oil til golden brown; add other ingredients. Simmer 5 min. while bubbly, add shrimp. Stir constantly for 5 min. Serve with rice and green peas.

Betty Claflin

SEAFOOD CASSEROLE

Make a cream sauce of:

1/2 stick butter
2 heaping Tbsp flour
2 cups milk
salt & pepper

Add:

1 Lb cooked & cleaned shrimp
1/2 Lb fresh Florida lump crab meat
1/2 Can pimento
Small amount Tabasco & a little
Garlic juice

Place in casserole & sprinkle top with 1/4 Lb sharp cheese grated. Bake at 350° for 30 minutes. Serves 6-8.

Ruby H. McFaddin

STIR FRIED SHRIMP

1 Lb Asparagus cut diagonal 1/4"
3 Green onions cut 1" lengths
1/4 Cup water chestnuts sliced
1 Lb cooked shrimp
2 Slices fresh ginger root - add to
Shrimp and toss.

Heat 3 Tbsp peanut oil - add asparagus, clove garlic - fry 2 minutes. Add onions, shrimp, chestnuts - stir fry 1 minute longer.

Blend 2 tsp cornstarch
2 tsp water
2 Tbsp Sherry
1 Tbsp Soy Sauce - add then cook and stir to boil and thickened. Sprinkle with almonds.

Mildred Kirkpatrick

MEPORT SHRIMP PILAR

s bacon crumbled
ice (raw)
butter
celery cut small
shrimp (cleaned)
chopped bell pepper
& Pepper to taste
worcestershire
flour

con until crisp, save to use later.
con grease to water in which you
he rice. In another pot melt butter,
elery & bell pepper. Cook a few
es. Add shrimp which have been
kled with worcestershire & dredged
our. Stir & simmer until flour is
d. Season with salt & pepper. Now
cooked rice & mix. Stir in bacon.
es 6.

Gerry Waddell

BAKED RED SNAPPER

1 Fresh 5-7 lb red snapper
3 Large bell peppers sliced
3 Firm tomatoes quartered
3 Large onions sliced
6 Lemons (3 sliced, 3 quartered)
2 Tbsp Lawry's salt
2 Tbsp ground pepper
2 Tbsp Accent
1 Cup melted butter

Stuff fish with all of above after seasoning cavity. Pour butter over all - use leftover vegetables around fish.

Bake til fish flakes.

Colee Fischer

CRAB QUICHE

½ Cup mayonnaise
2 Tbsp flour
2 Beaten eggs
1/3 Cup milk
1 Lb. crab meat
½ tspn salt
1 16 oz pkg swiss cheese sliced & diced
1/3 Cup green onion finely chopped
1/4 Green pepper diced
1 9" pie shell - baked & cooled

Mix mayonnaise, flour, eggs & milk until blended. Add crab meat, cheese, onions & green pepper. Mix well. Pour into pie shell. Bake at 350 40-45 minutes.

Serves 6.

Barbara Johnston

Crepes:

1 Cup col
1 Cup col
4 Eggs
2 Cups f
4 Tbsp m

Blend ing
pan until
slightly
individua

Filling:

6 Tbsp b
8 Tbsp
4 Cups
bro
3 Egg y
3/4 Cup
3/4 Cup

Cook all
4 cups

To asse
center
pan fo
over 2
20 min

SEAFOOD CREPES

ter
lk

d better

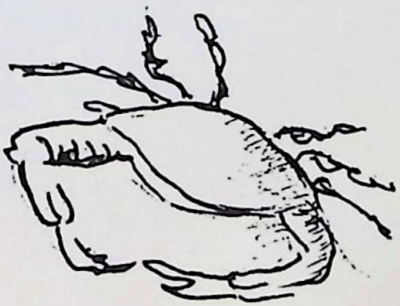
ients in blender. Fry in crepe
tter covers bottom of skillet &
wns. Turn out onto wax paper
.

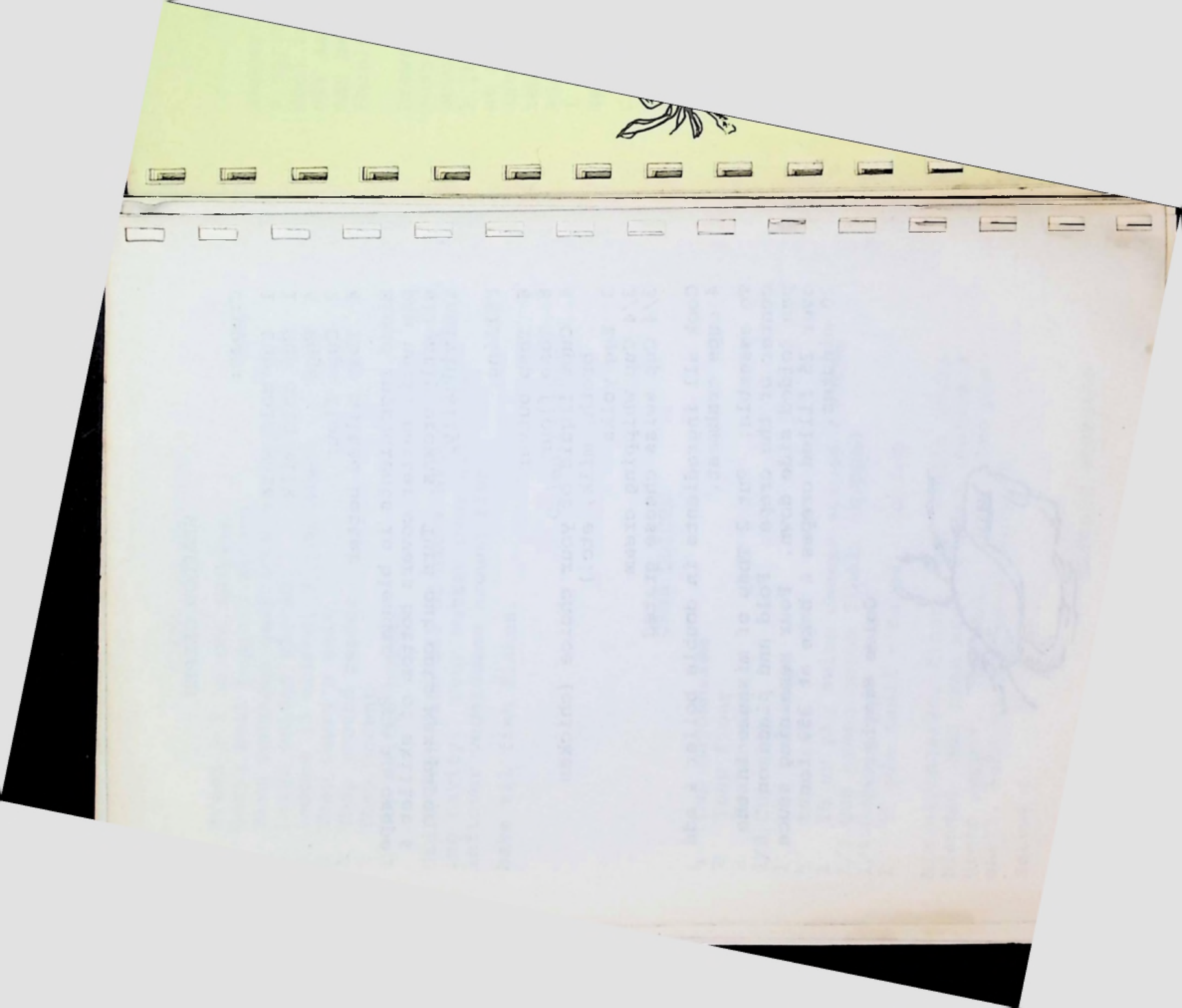
ter
ur
quid of your choice (chicken
, milk, etc.)
ks
ipping cream
wiss cheese grated

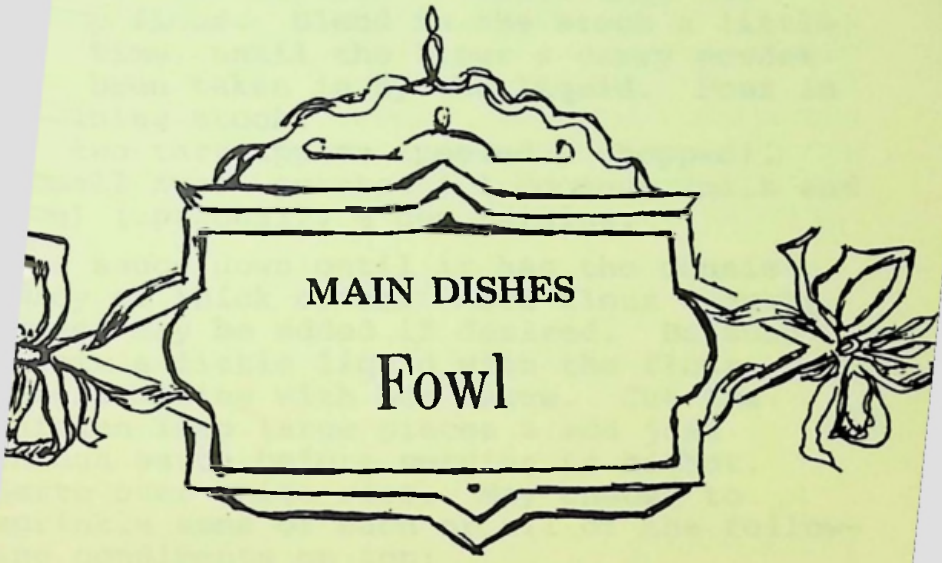
ingredients in double boiler & add
abmeat.

ole: Put 2 Tbsp of mixture in the
f the crepe. Fold and place on
ed side down. Pour remaining sauce
filled crepes & bake at 350 for
es.

Colee Fischer







MAIN DISHES

Fowl

Sacom

RHODA'S CHICKEN CURRY

[illegible] one hen with bayleaf, celery tops, [illegible]rot & salt. Allow the chicken to [illegible] in the broth. Strain the stock & lift [illegible]as much of the fat as possible. This [illegible]e done the day before if desired. [illegible]ld be 5-6 cups.

[illegible]n one onion in chicken fat or butter. [illegible]n onions aside and add 2 Tbsp curry [illegible]er. Let it cook a minute then add [illegible]bsp flour. Blend in the stock a little [illegible]a time, until the flour & curry powder [illegible]e been taken in by the liquid. Pour in [illegible]maining stock.

[illegible] two tart apples (peeled & chopped), [illegible]small sweet potatoe & 1 coconut (milk and [illegible]an) (optional), ½ cup raisins.

[illegible]ook sauce down until it has the consis-[illegible]ency of thick cream. More flour & curry [illegible]owder may be added if desired. Be sure [illegible]o mix a little liquid with the flour [illegible]efore mixing with hot sauce. Cut the [illegible]hicken into large pieces & add just [illegible]enough sauce before serving to be hot. [illegible]Serve over white rice. May choose to sprinkle some of each or all of the following condiments on top:

Major Grey's Chutney
Chopped almonds
Grated Cocoanut
Chopped sweet pickles
Crisp bacon bits
Chopped hard boiled egg
Roasted peanuts
Chopped green pepper
Chopped parsley
Stewed raisins marinated in vinegar & sugar.

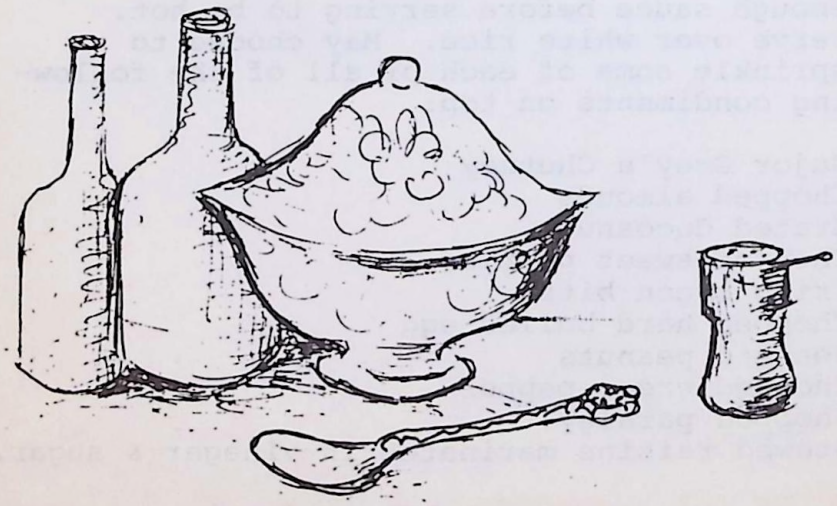
Betty Justice

CHICKEN BREASTS IN WINE SAUCE
(MICROWAVE OVEN)

4 Chicken breasts, skinned & boned (if desired)
½ tspn salt
dash pepper
3 Medium carrots, thinly sliced
¼ Cup white wine or milk
1 Can condensed cream of chicken soup
Parsley
½ Cups mushrooms, drained (or fresh)

Arrange chicken breasts in 1½ qt. baking dish. Sprinkle with salt & pepper. Top with mushrooms, carrots and wine. Spoon soup over top. Cook covered with wax paper 15 minutes or til chicken is done. Serve over rice. Garnish with parsley.

Mrs. Wayne Headley



CHOOSY CHICKEN a la CARVER

ful top of the stove, one con-
full meal - no salt needed.

2 lb broiler chicken cut in pieces,
or selected chicken parts.

yers over chicken:

celery (finger strips or cube cut)
carrots(finger strips or cube cut)
mentoes cut up or equivalent of pre-

or medium can mushrooms drained.
an or more water chestnuts drained.
or Medium can string beans drained.

juices for any needed additional
.)

pepper to taste
a

e any excess fat from chicken &
r slowly in medium-deep stewing pan
illet. (Preferrably Waterless Stain-
Steel in which whole meal can be
d.

medium-hot burner, place chicken
s skin down into rendered fat (or
pan if selected chicken pieces are
)

, without lid; turn & brown opposite
Reduce heat to Med-Low & place in
s on top of chicken all vegetables,
white pepper. Cover with tight lid
k at medium heat for 25 minutes.
e heat to Low & continue cooking for
x. 45 minutes.

e lid, stir lightly with fork,
kle with paprika, cover & allow to
ff heat for 5 minutes before serving.

cont'd

osy Chicken a la Carver cont'd

riations of this recipe may be made with fferent vegetables; also, by eliminating ans and pimentoes & adding pineapple, pricots or peaches.

f clear thickened gravy sauce is desired; mix cornstarch with the cold vegetable drained juices & add to the liquid of the whole meal, either poured over the meal or in separate dish as for gravy.

"Kay" Ruth M. Carver
'51/52

POOR MAN'S GOOSE

Brown liver (calf/baby beef or beef) slices in bacon fat. Place in bottom of baking dish with 3 Tbsp bacon fat. Slices of onion (as many as you please) and slices of potatoes (ditto); add salt and pepper.

Cover with raw bacon strips. Cover tightly & cook 1 hour at 350°. Uncover and bake for 15 minutes to brown bacon.

(This recipe appropriated from a former Cocoa Beachite, Betty - now wife of General D. J. Bowen.)

Barbara T. (Taylor) Cox

Lb. chicken cooked & cut up
Cups soft bread crumbs
1/2 tsp salt
Cup cooked rice
Cups broth or half milk
Eggs - well beaten
8 Cup pimento
Can (small) manderin oranges

Mix together - add eggs last. Bake in shallow pan (buttered) 1 hr. at 325°

SAUCE

1/4 Cup butter
1/2 tsp lemon juice
1 Can mushroom soup
1/4 Cup flour
1/4 Cup cream
1/8 tsp paprika
Season to taste

Serve hot over chicken squares.

Mrs. David P. Ramsten

PARTY CHICKEN

8 Chicken breasts boned & skinned
8 Slices of bacon
1 Jar chipped dried beef (4 oz)
1 Can undiluted mushroom soup
1 Cup sour cream

Wrap each chicken breast with a piece of bacon. Cover bottom of greased dish with chipped beef. Arrange chicken on beef. Mix soup & sour cream until smooth. Bake 1 hr. at 275° uncovered. May increase heat last 15 min. if not browned. Serves 8.

Anne Gaertner

TURKEY or CHICKEN PROVENCAL

2 tsp butter
1 Small onion sliced
1 Pkg Rice Provence
2-1/4 Cups hot water
1 Green pepper cut in thin strips
1/2 Cups diced celery
2 Cups cut up cooked turkey or chicken
Crumb Topping

Melt butter in large skillet. Saute onion until golden brown. Stir in remaining ingredients except crumb topping; simmer gently 8 minutes. Sprinkle with crumb topping before serving. Serves 6.

Jean Butler

TURKEY DIVAN

White meat turkey or chicken
2 Pkgs frozen Brocolli
2 Cans mushrooms
2 Pkgs chedder cheese
1 Tbsp dry mustard
1/2 Lb. butter
Milk

Make a rich cream sauce using at least 1/2 pound of butter, 1 Tbsp dry mustard, enough flour to make a heavy sauce - add milk to creamy smooth. Add 2 pkgs shredded chedder cheese; then thin down with dry white wine, liquid from mushrooms and dash of tabasco sauce.

Cook and cover bottom of large casserole with brocolli. Then a layer of white meat. Strew with mushrooms and pour on sauce. Sprinkle with paprika. Bake at 400° until hot and bubbly brown.

Sally Jakeway

CHINESE CHICKEN LIVERS

1 Lb. fresh Chicken Livers
2 Tbsp Soy Sauce
1/2 Stick Butter
1/4 Cup Cornstarch
2 Cups Chicken Broth
1/2 Cup Sherry Wine
1 tsp salt
1/4 Cup chopped green onions
1/2 Cup sliced Water Chestnuts
1/2 Cup chopped green pepper
2 Fresh tomatoes

Rinse livers in cold water, cut in half, dip in soy sauce. Cook livers in melted butter over low heat 5 minutes, turning often. Remove livers, add onions and peppers. More butter if needed. Stir & add water chestnuts to broth & cut tomato wedges. Heat through, add livers and Sherry. Thicken with cornstarch and water.

Betty Claflin

BAKED CHICKEN

1 Bottle Kraft 1000 Island dressing
1 Pkg Lipton's Onion Soup mix
1 Jar of Apricot or Pineapple jam

Mix all - cover chicken

Bake 1 hour @ 350.

Barbara Johnston

BAKED CHICKEN CROQUETTES

1 Cup mayonnaise
1 tspn salt/pepper to taste
2 tspn grated onion
4 tspn minced parsley
4 Tbsp water
4 Cups chopped cooked chicken
2 Cups fine bread crumbs

Combine mayonnaise, salt, pepper, onion, parsley & water. Add chicken & crumbs. Blend well & refrigerate until ready to use. Mold into croquettes.

Place on brown paper on cookie sheet 1/2" apart.

Bake at 450 for 15-20 minutes or until brown.

Serve with sauce made from cream of mushroom or cream of chicken soup.

Frances Cherry

CHICKEN BREASTS IN SOUR CREAM

4 Chicken breasts
1 Can (3 oz) sliced mushrooms (drained)
1 Can (10-1/2 oz) condensed cream of mushroom soup
1/2 Soup can of Sherry Wine or white Chablis
1 Cup dairy sour cream
Paprika

Arrange chicken in a shallow baking dish so that pieces do not overlap. Cover with mushrooms. Combine undiluted mushroom soup, wine & sour cream; stir until blended. Pour over chicken, completely covering it. Dust with paprika. Bake at 350°F for 1-1/2 hours. Yield: 4 portions.

(Good also with side dish of noodles or rice.)

Tiny Tongring

QUICK CHICKEN AND RICE

In 9x13 baking dish, combine
1 Cup uncooked regular rice
1 Pkg dry onion soup mix
1 Can cream of chicken soup
1-1/2 Cups water

Mix well. Place 1 cut up fryer (2-1/2 - 3 lbs) on top. Season with salt, pepper, and paprika. Cover and bake 1 hour in 350° oven. Serves 6.

from Marion Davis' Georgia kitchen

BRUNSWICK STEW

1	Chicken (4-5 lbs) cut into serving pieces
1-1/2	Lbs stew beef
3	tsp salt
2	Medium onions sliced
3	Cups water
2	Cups canned tomatoes, undrained
1/2	tsp Tabasco sauce
1	Pkg frozen baby lima beans
2	Cups corn

Boil beef in water with salt & onions for 1 hour. Add chicken & boil 1 more hour. Take out chicken, skin, bone & cut into bite size pieces, if necessary. Return to broth with tomatoes, lima beans and tabasco sauce. Simmer for 30 minutes. Add corn the last five minutes. Adjust seasonings. Serves 6-8.

(Original receipe uses squirrel meat also.)

Sarah Elliott

CAROL'S CHICKEN LOGS

6-8	Chicken breasts deboned
1	Pkg luncheon meats (Smoked type)
1	Cup sour cream
2	Tbsp Soy Sauce
1	Tbsp lemon juice
1	Can mushroom soup (Campbells preferred)
	Smoked Cheese
	Rice to use later

Flaten out deboned chicken breasts. Put small long piece smoked cheese in middle & roll in log. Then cover with 3 pieces of luncheon meat - one at a time. Put side by side in glass baking dish. Mix sour cream, soy sauce, Lemon juice, & soup together. Pour over chicken, bake 375° 1/2 hr. Serve over rice.

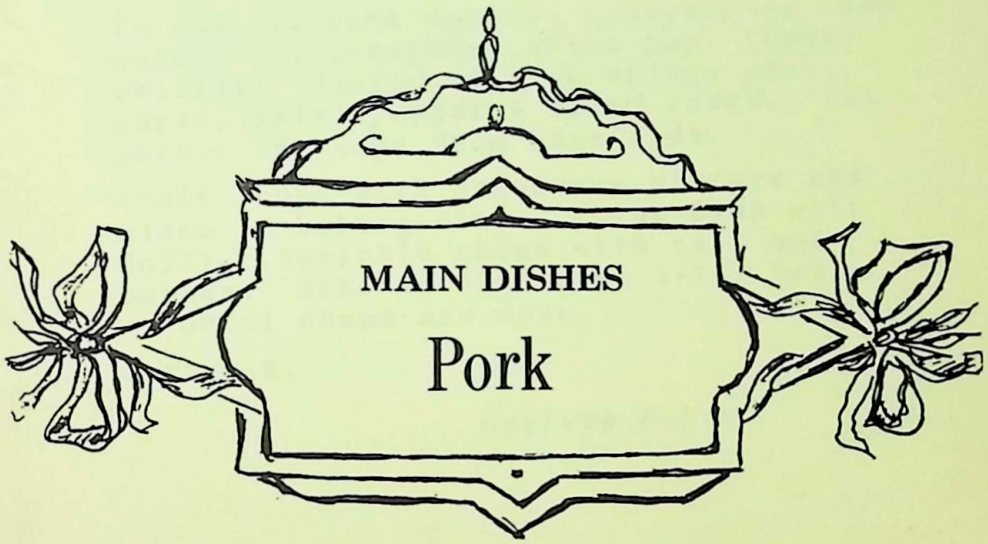
Carol Summers

ORIENTAL FRIED CHICKEN BREASTS

1 whole breast of fryer chicken, skinned and boned
salt - pepper
2 eggs
1 Tbs. water
3/4 cup corn starch
1 pt. corn oil

Cut chicken breasts into strips. Sprinkle strips with salt and pepper. Beat eggs and water together until well mixed. Dip chicken into egg mixture, then into corn starch mixture, coating evenly. Dip into mixture again dip into corn starch. Pour corn oil into a deep iron skillet (about 1/4"). Heat fat to medium heat. When it reaches 375° drop chicken strips in singly and fry 5 to 8 minutes, turning once. Drain on absorbant paper.

Janet H. Robins



MAIN DISHES

Pork

CRANBERRY-APPLE PORK CHOPS

4 Pork Chops, 1" thick
2 Tbsp butter
1 Cup chopped tart apple
1 Cup cranberries
1/2 Cup chopped celery
1 Tbsp grated orange peel
1/2 Cup sugar
1/4 tsp pepper
1/2 tsp salt
3/4 Cup soft bread cubes

In butter, cook apples, cranberries, and celery til cranberry skins pop. (Cover skillet) Gently stir in orange peel, sugar, salt, pepper & bread cubes. Cut pocket in chops from bone side.

Stuff chops with cranberry mixture and place in baking dish. (Line dish with foil). Sprinkle chops with salt and pepper. Bake in 350° oven 1-1/2 hrs, or until chops are done.

Serves 4.

Marlene Wells

BARBEQUE PORK or BEEF

4-1/2 Lb Pork or beef chuck roast
1 Quart water
1 No. 2 can tomatoes
8-10 Garlic cloves chopped
3-4 Medium onions chopped
1/2 Cup vinegar
1/2 Cup worcestshire
1/2 Cup ketchup
1-1/2 Tbsp tabasco
2 Tbsp chili powder

cont'd

BARBEQUE PORK or BEEF

Salt and pepper meat. Place meat and water on stove. Add tomatoes & other ingredients. Cook 5 hrs. over low heat uncovered. When meat is tender remove from sauce and shred. Be sure to remove all fat from meat. Cook 1-1/2 hrs. longer til right consistency for serving. Time may vary, so check often.

Makes 15-20 sandwiches.

Peggy Kenney

CANADIAN PORK PIE FILLING

2 Lbs Ground Pork
3 Medium size potatoes
2 Medium size onions
1 tsp ground cloves
1/3 tsp curry powder
1 tsp salt
1/4 tsp pepper
1 Cup cornflakes

Quarter potatoes, cut onions rather fine drop in hot water until half done. Add ground pork & boil until potatoes are done. Mash potatoes and meat together. Add spices & boil 5 minutes. Add cornflakes, simmer 3 minutes. Use this filling in two crust pie. Bake 375° 45 minutes. Serve warm or cold.

Mary Morin

NOODLES MET HAMMER

Tender bits of ham create a quick main dish!

1 Pkg Noodles Almondine
2 Cups boiling water
2 Cups cubed ham
1/4 Cup chopped green pepper

Heat oven to 375°. Empty noodles into 2 qt. baking dish. Sprinkle noodles with packet of Seasoned Sauce Mix. Stir in remaining ingredients. Cover, bake 20-25 minutes. After removing from oven, stir mixture slightly. Sprinkle packet of Almonds over top before serving.

Serves 4.

Jean Butler

HAM LOAF

1-1/2 Lb. ground fresh pork
1-1/2 Lb. ground ham
2 Cups bread crumbs
2 Tbsp horseradish
2 Eggs
3/4 Cups milk
4 Tbsp chopped bell pepper
1/2 tsp pepper
1 Small onion

Mix well and mold into loaf.

SAUCE: Enough chili sauce to make a paste with brown sugar. Spread over loaf & bake at 350° 45 min. - 1 hr.

Helen Jaehne

STUFFED PEPPERS FESTIVE

1 Pkg of Macaroni & Cheddar
1 Cup of cubed baked ham
4 Large green peppers

Heat oven to 350°. Prepare macaroni & cheddar as directed on package. Fold in ham. Wash peppers; remove all seeds & membranes. Cook in boiling salted water 5 minutes. Drain well. Stuff peppers with macaroni mixture. Stand upright in baking dish. Cover; bake 30 minutes.

Serves 4-6.

Jean Butler

SAUSAGE CREPES

Make crepes according to favorite recipe - medium size.

1 Lb. Sausage (some prefer hot)
1/2 Cup chopped green onions with tops
1/2 Cup grated cheddar cheese
1 3 oz pkg cream cheese
3/4 Cup sour cream

Cook until mixture is smooth. Spoon in center of crepe and fold over twice. Put in baking dish and top with additional grated cheese. Bake 350° 25 min.

Can make ahead - cover with foil - keep in refrigerator until ready to bake.

Serves 6-8.

Anne Gaertner

EL DIABLO SANDWICH

6 Onion Hamburger buns
1 Can Refried beans
Shredded lettuce
Sliced tomatoes
Sliced avocado
Grated cheddar cheese
1 Lb. Pork - cut into small cubes - Fry til done.

Add one medium chopped onion and 1 small can green chili peppers - cook 5 minutes.

Lay open buns, spread with refried beans, then tomatoes, avocado & lettuce. Pour pork mix over all and top with grated cheese.

Charlotte Duval

MY OWN PORK CHOP RECIPE

Brown chops in a skillet on medium heat. When browned on both sides drain off fat. Season with Lowry's salt & pepper. Slice 1 or 2 onions over chops. Add 1 can mushrooms (stems & pieces) & mushroom liquid. Add 2 oz. dry vermouth. Cover and simmer a couple of hours.

Barbara Johnston

MAIN DISHES

Beef

JOHN MOSETTI

1 Lb. hamburger
4 Large onions, cut fine
1 Pkg noodles 6-8 oz
1 Can tomato soup
1 10 oz pkg grated cheese
Salt & Pepper

Saute onions, then cook hamburger until done; add tomatoe soup. Cook noodles separately, then add to other ingredients; add part of cheese. Place all in baking dish. Spread rest of cheese over top and bake at 400° 10 minutes. Serves 4

Edith Goldcamp

PACIFIC PACKETS

1. Cut four pieces aluminum foil - 14" square
2. On each square place:

   3 cubes veal 1-2" square
   3 pineapple chunks
   1 chopped tomato
   1 Tbsp chopped peanuts
   1 tsp crystalized ginger
   Salt & Pepper

3. Seal packets and bake 350° 2 hours

Serves 4

Norma Butler

MEAT LOAF

1-1/2 Lb. hamburger
Dash black pepper
1/2 Lb. sausage
1 Egg
4 Tbsp Lipton onion soup mix
3 Tbsp uncooked oats
10 Crushed soda crackers
1 tsp soy sauce
1/2 Cup tomatoes

Mix all ingredients well. Form into loaf. Bake 350° for 45 minutes. Pour half cup tomato sauce on top. Serves 8

Pickles Moulton

MOO-GOO

1 Garlic clove
3 Tbsp cooking oil
Salt & Pepper
1-1/2 Lb. round steak, slices as thin as possible
3 Tbsp diced onion
1-1/2 Cup beef broth or bouillon
1/2 Lb sliced mushrooms
3 Tbsp cornstarch
1 Tbsp soy sauce

Place meat, onions, oil & garlic in heavy pan. Fry about 5 minutes. Add broth - cover and cook 10 minutes over low heat.

Add soy sauce to cornstarch plus small amount of water to make paste. Add to contents of fry pan, stir constantly until thickened. Serve with hot rice.

Jeanne Munson

SWEETBREADS NEWBURG

1 Lb. Sweetbreads
1/2 Lb fresh sliced mushrooms
1 Pkg patty shells (Pepperidge Farms)
3 Cups cream sauce
1/2 Cup Sherry wine

Slightly par boil Sweetbreads. Let cool, remove membrane, dice into small pieces.

Sauce:

2 Tbsp butter melted
2-3 Tbsp instant flour
2 Cups milk
Salt & Pepper

Add sauce to Sweetbreads and mushrooms, simmer slowly for 20 minutes (to desired consistency) then add wine.

Heat patty shells and fill. Serves 4-6

Dorothy Murkshe

VICKER'S BEEF RAGOUT

2-3 Lb. sirloin steak scored on both sides on charcoal grill. When cooked, cut into 1/4" strips & set aside. Make a roux of:

3 Tbsp butter or margarine
3-4 Tbsp flour

In skillet, cook until bubbly & starting to brown. Dissolve 2 buillon cubes in 2 cups hot water & add to roux 1/2 cup at a time. Add more water or flour if necessary. 1/2 tsp salt. Add 1 lb of mushrooms - a dollop of dry red wine or sherry. Cook 5-7 minutes, adding sliced steak for the last 2 minutes. Just cook until steak is heated. Serve over rice or noodles. Serves 4

Amy Vickers

WINE BEEF STEW

2 Lb. lean stew beef
1 Pkg Lipton's onion soup mix
1 Can mushroom soup
1/2 Can dry vermouth

Mix soup mix, soup, wine in a pot. Add meat and simmer on top of stove for 2-3 hours (or bake 350 for 2 hours).

Barbara Johnston

SPANISH BEEF CASSEROLE

1 Lb. ground beef
1 Clove garlic minced
1 Tbsp butter or margarine
2 tspn salt
1/4 tspn hot pepper sauce
1 Tbsp lemon juice
1 Cup mayonnaise
3 Cups cooked rice
2 Cups sliced celery
1 Cup chopped green pepper
1 Cup chopped onions
3 Tomatoes cut in slim wedges
1 Cup corn chips, crumbled

Cook meat & garlic in butter 10 minutes or until done. Pour off most of drippings. Add salt, pepper sauce & lemon juice to mayonnaise. Stir into meat mixture with remaining ingredients except corn chips. Turn into a greased 2 qt. casserole. Top with corn chips & bake at 375 for 25-30 minutes.

Serves 8.

Mary Ann Ketcham

HALOOPKEE* (Stuffed Cabbage Rolls)

1 Head of cabbage
2 Cups rice (cooked,but not over done)
1½ Lb. ground beef
Salt/Pepper/garlic powder to taste
Tomato juice

Cut as much of the core of the head of cabbage out as possible. Immerse, with cut end down, into boiling water & let steam until it is easy to remove leaves. Do not oversteam or you will not be able to work with the leaves. Trim some of the heavy vein on each leaf, but not all the way through. Place spoon of rice/hamburger at the base of cabbage leaf, roll up once, then bring each side over and continue to roll. Cover with tomato juice & bake (covered) at least 1½ hours at 300 degrees. Remove cover & bake some more if it seems too juicey. (Even better reheated later).

* This is an ethnic recipe & I am no more sure of the spelling than I am of the instructions! It is something you just learn to make & adjust according to your needs at the moment. The ingredients are right, the proportions can be altered. ENJOY!

Rody Geisman

Vegetables

ORANGE CORN BALLS

2 Cups fresh corn
1/4 Cup milk
1 Cup sifted flour
3/4 tsp salt
1 tsp baking powder
1 Egg well beaten
1 Tbsp oil
3/4 Cup orange sections

Combine corn, milk, flour, salt & baking powder
Add egg, oil & orange pulp. Blend all
until smooth.

Heat oil in deep fry pan. Drop mixture
by spoonful & fry 3-5 minutes.

Sauce - 1/2 cup honey
1/2 cup orange juice

Combine & shake well before serving.

Peg Brawley's

GREEN BEAN CASSEROLE

2 1 lb cans green beans, drained
1 Can condensed cream of mushroom soup
3/4 Cup milk
1 Can french fried onions

Combine beans, soup, milk & 1/2 can onions
in baking dish. Bake at 350° 20 minutes.
Top with remaining onions & bake 5 minutes.
Serves 6

Barbara Arvesen

PARTY BAKED BEANS

1 Can (28 oz) Boston style baked beans
1 Cup drained pineapple chunks
2 Tbsp molasses
2 tspn prepared mustard
1/4 Cup firmly packed brown sugar
1/8 tspn cinnamon
Dash of cloves
8 Frankfurters
Melted butter or margarine

Combine baked beans, pineapple, molasses & mustard in 1-1/2 qt. casserole. Combine brown sugar, cinnamon and cloves; sprinkle over beans. Top with 8 scored frankfurters brushed with melted butter. Bake at 350° 30 minutes. Serves 4

Anne Azulay

BROCCOLI & RICE CASSEROLE

1 Pkg chopped broccoli thawed
1 Cup minute rice
1/2 Cup chopped onion
1/2 Cup chopped celery
1 Cup hot water
1 Can mushroom soup or cream of chicken
1 Jar cheese whiz (small size)
1/2 Stick oleo or butter
Salt & Pepper

Melt butter in casserole, add rice and hot water. Add other ingredients, mix well spread cheese whiz on top. Bake 1 hour at 350°

Mary Morin

BROCCOLI SOUFFLE

2 Boxes frozen chopped broccoli
(cook slightly & drain)
Fresh broccoli preferred

Mix together:

1 Egg beaten
1 Cup margarine
1 Cup grated sharp cheese
1 Can cream of mushroom soup
(rinse can with milk)

Add all together. Put in a casserole and bake 350° 30 minutes. Add Pepperidge Farm seasoned bread crumbs the last 10 min.

Anne Azulay

HAM & BROCCOLI CASSEROLE

Cut out circles from 12 slices of bread. Set circles aside. Cumble up crumbs from remaining bread into buttered 9x13 pan (no crusts). On top of this put slices of American cheese (12). In the meantime, cook as directed, 2 pkgs of frozen chopped broccoli. Drain well & put on top of cheese. Add 2 cups finely chopped diced ham. Add bread rounds. Beat 6 eggs, add 3-1/2 cups milk. Mix together well. Pour over ham, etc. in casserole. Cover and refrigerate at least 6 hours or over night. Bake 1 hour at 325°. The last 15 min. sprinkle with additional grated cheese. Return to oven & let brown lightly. Remove from oven & let stand 10 minutes, cut in squares.
Serves 12.

Anne Azulay

CARROT CASSEROLE

2 Lb. carrots, cooked, drained, mashed
2 Sticks butter
3 Cups grated cheese
1 Cup milk
6 Eggs beaten
Salt & Pepper

Mix, pour into buttered casserole, bake uncovered 1 hr., at 350°. Test for doneness as custard.

Alice Arnold

EGGPLANT-CHEESE

1 Medium eggplant
1 Cup onion chopped
1 Cup shredded cheddar cheese
1/2 Cup milk
1-1/2 Tbsp all-purpose flour
1/2 Tspn salt
1/4 Tspn pepper
1 Tbsp butter
Cheese Croutons

Peel eggplant - cut into cubes.
Cook, covered in salt water until tender - drain. Combine eggplant, onion, butter, cheese, salt & pepper.

Mix milk & flour, pour over eggplant in a buttered casserole. Add croutons on top. Bake 20 min., or until browned, at 350°

Pickles Moulton

STUFFED CABBAGE

Soak 1/2 cup rice, rinse well
Cook 1/2 cup barley, rinse well

Using a large frying pan, saute 2 chopped onions, add a little parsley. Add rice to mixture, stiring constantly until rice is warmed.

Select a medium head of cabbage, round with nice leaves. Fill a large pot with water and steam cabbage until leaves can be removed one by one easily. Trim the thick part of the core from each leaf.

Add above mixture & barley to about 2 lbs. ground meat. Also add 2 eggs. Mix well. Add salt & pepper.

Holding cabbage leaf in hand, put 1-2 heaping spoons of meat mixture - roll and tuck in ends.

Line a large pot with left over cabbage leaves. Put a row of stuffed cabbages & then rinsed sourkraut. (Use a large can of Kraut). Put another layer of stuffed cabbages and sourkraut on top. Fill the pot until about 3/4 full. Also fill with water to a little less than 3/4 full. Add a large can of tomatoes, a little garlic, more salt & pepper.

You should flavor with small pieces of smoked ham.

Cook until meat & cabbage is done. About 1-1/2-2 hours.

Betty Murkshe

RATATOUILLE

1/3 Cup olive oil
1 Large eggplant peeled and cubed
Par boil 10 min. - then drain
2 Large onions cubed
2 Zucchini squash well scrubed
2 Green peppers seeded & cut in strips
6 Ripe tomatoes peeled & sliced
6 Stalks celery cut in thin slices

Heat the oil in a large skillet. Add the onion and saute until the onion is transparent. Add the squash, eggplant and peppers. Cover and cook slowly for 1 hour. Add the tomatoes and simmer until the mixture is thick. Season with salt and pepper.

J. Wright

EGGPLANT

6 Cups cooked eggplant
6 Tspn Saffola vegetable oil
1 Tspn salt
1/2 Cup wheat germ
1/3 Cup podered milk
4 Hollywood bread "heel" end slices
broken into pieces
1 Cup uncooked 1 Minute oats
3 Tspn oregano (may prefer only 1)

Mix all ingredients together and cook, uncovered, on top of stove on low heat, stirring occasionally until done; or, bake at 325° 1/2 hour.

W. Raymond Wilkins

SPINACH CASSEROLE

1 Pkg frozen chopped spinach (thawed)
3 Eggs
3 Tbsp flour
1 Lb cottage cheese
1/4 Lb Velveeta cheese
1/2 Stick Margarine

Beat the eggs & flour together, add spinach, margarine & velveeta cubed. Bake 1 hr. 8x8 pan. 325° Serves 5-6. May be put into crust for a delicious quiche. Also may be doubled in 9x13 pan to serve 10.

Eris Robers

SPINACH CASSEROLE

2 Pkgs frozen spinach
2 Pkgs cream cheese with chives
1 Small onion shredded
Bread crumbs

Cook spinach according to pkg directions. Drain well. Return to med. heat & add cream cheese with chives. Turn heat to low & cook until the cream cheese is melted & mixture is well blended. Pour into casserole, add bread crumbs, dot with butter. Bake 350° 30 Minutes. Serves 6-8.

Anne Gaertner

SPINACH

2 Pkgs frozen spinach
1 Pkg Liptons onion soup
1 8 oz. sour cream
1 Small pkg walnuts

Heat spinach in sauce pan til thawed. Drain & mix with last 3 items. Bake 25 minutes at 325°.

Jack Hurck

YELLOW SQUASH CASSEROLE

2 Lb yellow squash
2 Onions (small to med.) chopped
Cook together & mash
1 Pkg Pepperidge Farm cornbread stuffing
1 Stick oleo or butter (or herb stuffing)
Mix together
2 Carrots, grated
1 Can cream of chicken soup
1 Cup sour cream

Mix together & add to squash mixture. Reserve some stuffing mix for top of casserole. Place in 2 qt casserole alternating layer of stuffing mix, layer of squash mixture. Stuffing mix crumbled over top. Bake 350° approx. 40 minutes.

Mary Morin

MARGARET'S BRAISED TURNIPS

1/2 Cup butter
5 Cups peeled turnips - 1" dice
1 Cup chicken stock
1/2 tsp sugar (or honey)
Salt & Pepper
1 tsp cornstarch or arrowroot
3 Tbsp Dijon mustard
2 Tbsp parsley chopped

Melt butter in heavy pot. Add turnips & toss. When sizzling add stock, sugar, salt and pepper. Cover & simmer til tender. Remove turnips & keep hot in serving dish, reserving liquid. Mix starch, mustard into liquid. Add 1/2 parsley & cook to creamy sauce. Pour over turnips & sprinkle with rest of parsley. Serves 6.

B. Edwards

ROT KOHL (Red Cabbage)

1 Head of red cabbage cut in small pieces
4 Apples cut in small pieces
1/2 tsp salt
1/2 Cup sugar
1/4 Cup vinegar

Cook an hour or so, or til very tender.

Alyce Christ

ZUCCHINI SQUASH CASSEROLE

2 Cans Zucchini Squash w/tomatoes
2 Large green peppers diced
2 Large onions diced
1 Cup parmesan cheese

Saute onions & green pepper in two Tbsp butter until clear. Salt & pepper to taste.

Mix with zucchini in casserole, top with parmesan & sprinkle top with bread crumbs. Bake at 350° until bubbly and browned. Serves 6-8.

Betty Murkshe

PAPRIKA TOMATOES

Dredge firm tomato slices in seasoned flour & fry in margarine over low heat until soft but still retain shape. Carefully remove tomatoes to warm platter. Into the pan add sour cream & enough paprika to make cream very pink. Heat and pour over tomatoes.

Withers Shepherd

SCALLOPED EGG PLANT

1 Large or 2 small egg plants
Peel & cut into small pieces. Boil until tender in salted water. Drain well.

Fry 1 medium onion in 3/4 cup butter until light brown. Mash egg plant. Add onion & butter & 1/2 cup bread crumbs & 3 well beaten eggs. Season highly with salt & pepper. Put in shallow dish with 1/2 cup bread crumbs on top.

Bake at 350 for at least 30 minutes.

Loretta Roberts

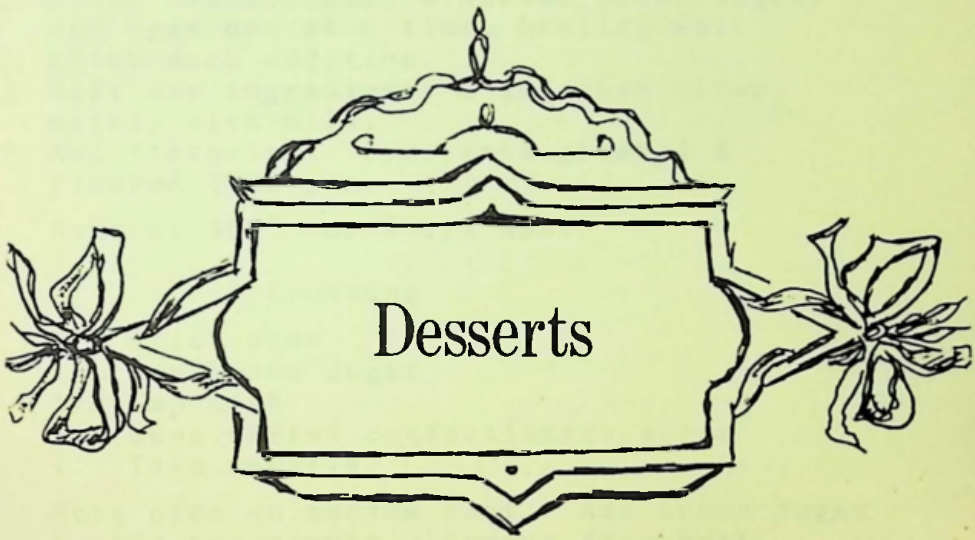
GREEN BEAN CASSEROLE

2 Pkgs frozen green beans or
two #1 cans drained
1 tspn salt
3/4 Cup milk
1 Can cream of mushroom soup
1/8 tspn black pepper
2 Tbsp diced pimento
1 Can Durkee frenchfried onion rings

Cook frozen beans in salted water - or drain canned beans & salt. Combine milk, soup, pepper, & pour over beans. Add 1/2 can onions, pur into 1-1/2 Qt. casserole. Bake at 350 for 20 minutes. Garnish with 1/2 can onions & pimento. Bake 5 minutes more.

Serves 6

Ann Helsper


Desserts

BROWN SUGAR POUND CAKE

1 Cup Crisco
1 Stick Oleo
1 Box light brown sugar sifted
5 Eggs (room temperature)
3 Cups regular flour, sifted
1/2 Tspn salt
1/2 Tspn baking powder
1 Cup evaporated milk
2 Tspn maple flavoring

Cream crisco, oleo & sifted brown sugar.
Add eggs one at a time, beating well after each addition.
Sift dry ingredients & add them alternately with milk.
Add flavoring. Pour into greased & floured TUBE pan.

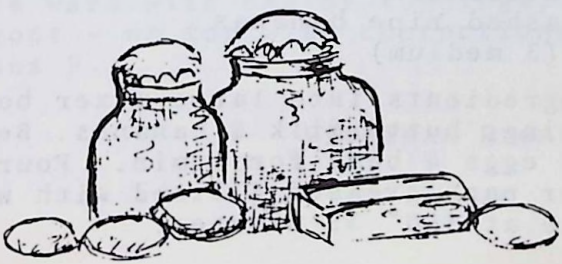
Bake at 300° for 1-1/2 hrs.

Frosting

1 Stick oleo
1 Cup brown sugar
1/4 Cup milk
3 Cups sifted confectioners sugar
1 Tspn vanilla

Melt oleo on medium heat. Add brown sugar & stir one minute. Remove from heat.
Add milk, confectioners sugar & vanilla.
Blend until creamy.

Kay Haisten



AUNT MARY's POUND CAKE

1/2 Lb butter - room temperature
1/2 Cup crisco
3 Cups sugar
5 Eggs, 1 at a time - room temperature
3 Cups flour, plus 1 Tbsp
1 Cup milk
1/2 Tspn baking powder
1/2 Tspn vanilla
1/2 Tspn almond extract
1 Tspn lemon extract

Cream first 3 ingredients. Add eggs one at a time. Sift four 3 times; alternate with milk. Add last 3 incredients. Bake at 325° for 1 hr & 15 minutes.

BANANA SPICE CAKE

2-1/4 Cups sifted flour
1-2/3 Cups sugar
1-1/4 Tspn baking powder
1-1/4 Tspn baking soda
1 Tspn salt
1-1/4 Tspn Astor cinnamon
1/2 Tspn Astor ginger
1 Tspn Astor Allspice
2/3 Cup shortening
2/3 Cup buttermilk
1-1/4 Cup mashed ripe bananas
2 Eggs (3 medium)

Sift dry ingredients into large mixer bowl. Add shortening, buttermilk & bananas. Beat 2 min. Add eggs & beat for 1 min. Pour into two 9" layer pans greased & lined with wax paper. Bake at 350° 35 minutes.

Mrs. Ray Hoppe

OLD FASHIONED GINGERBREAD

2-1/2 Cups sifted all purpose flour
1 tspn baking powder
3/4 tspn baking soda
1 tspn ginger
2 tspn cinnamon
1/2 tspn cloves
1 tspn salt
1/2 Cup soft butter or margarine
1/2 Cup sugar
1 Cup dark molasses
1 Cup hot water

Preheat oven to 350°. Lightly grease a 9x9x1-3/4 baking pan. Line bottom with waxed paper. Grease paper lightly.

Sift flour with baking powder, soda, spices & salt. Set aside.

In large bowl of electric mixer, at med. speed, cream butter with sugar until light & fluffy. Add eggs; beat til very light. Mix molasses with hot water.

At low speed, beat in flour mixture (in 3 additions) alternately with molasses & water (in 2 additions) beginning & ending with flour mixture. Beat until smooth - do not over beat.

Turn batter into prepared pan, spread evenly. Bake 40-45 min. or until tester inserted in center comes out clean. Let cool in pan on wire rack for 5 min. Gently turn out. Serve warm with one of toppings, or cool & frost - or top with confectioners sugar. Serves 9.

Virginia Prentice

GRANNY MAC's ORANGE DATE CAKE

3/4 Cup shortening
1 Cup sugar
1-1/2 tspn vanilla
3 Eggs
3 Cups sifted flour
1-1/2 tspn soda
1 tspn salt
1 Cup buttermilk or 1/2 Cup orange juice & 1/2 cup evaporated milk
Grated rind of 1 orange
2 Cups pitted dates, cut up
1 Cup broken pecans

Mixture:

1/2 Cup sugar
2 Oranges (grated rind & juice)

This mixture should be prepared as soon as cake goes into oven to let flavors blend.

Cream shortening, sugar & vanilla. Add eggs one at a time, beating well. Sift together flour, soda & salt. Add alternately with buttermilk (or combined orange juice and evaporated milk). Fold orange rind, dates and pecans into batter.

Line bottom of a tube cake pan with waxed paper & grease. Bake in slow oven 325° about 1-1/2 hrs. When done remove from pan & remove wax paper. Pour mixture over hot cake. Cool & keep at least 24 hrs before slicing. In warm weather it is better to keep this cake in covered container in the refrigerator.

Tiny Tongring

SHERRY-POPPY SEED CAKE

1 Pkg Yellow cake mix
1-1/2 Pkg Butterscotch pudding mix
4 Eggs
1 Cup Wesson oil
1 Cup good Sherry
1 Oz poppy seed

Mix in large bowl & beat until mixed. Add poppy seed and stir. The order of mixing is unimportant. Bake in tube pan at 350° for 1 hour. (Test for doneness because ovens differ.)

Ruby O. Gammage

SIMPLE FUDGE BROWNIE CAKE

1 Pkg Pillsbury fudge brownie Mix (family size)
1 Pkg Coconut Pecan Frosting Mix
2 Eggs
2/3 Cup milk
1 Cup sour cream

Mix all the above "goodies" together with a spoon. Then pour into a well greased and floured bundt pan. Bake 60-70 minutes in 325° oven if your pan is colored. If pan is plain bake at 350°. Cool 20 minutes & remove. Sift powdered sugar over top.

Nancy Jackson

ZELL BROWN's LEMON CAKE

1 Tbsp gelatin
1/4 Cup water
6 Egg yolks
3/4 Cup sugar
3/4 Cup lemon juice
6 Egg whites
1-1/2 Tspn grated lemon rind
1/4 Cup white corn syrup
1 Large Angel Food Cake
1 Cup cream

Soften gelatin in 1/4 cup water. Combine yolks, sugar, lemon juice & rind. Cook slowly over hot water til thickened. Remove from heat. Add gelatin. Beat whites & add corn syrup. Beat constantly. Fold into custard. Tear cake into small pieces. Alternate cake pieces & custard in layers in tube pan. Chill over night. Unmold & ice with whipped cream.

Ruby O. Gammage

GRANNIE'S QUICK DESSERT

2 Cups self rising flour
1 Cup sugar
1 Stick margarine
1 Cup water

Mix together. Pour into a casserole well saturated with PAM.

1 Can Peaches - pour off the juice in a cup. Cut peaches in small pieces. Drop over the batter in pan - then pour the juice over the whole cake. Bake until the top is brown - 350° approx. 35 minutes.

Pickles Moulton

CHEESECAKE

2 Cup crushed Nabisco honey grahams
1/2 Cup granulated sugar
1/2 Cup melted butter

Combine above & press into 9" pan

2 Pkgs (8 oz) cream cheese
Cream & soften til smooth
2 Eggs
2/3 Cup granulated sugar
1 Tspn vanilla

Add avoe into cream cheese & pour into crust. Bake at 375° for 2 minutes, then let cool for 15 minutes.

1 Cup sour cream
1 Tspn vanilla
2 Tbsp granulated sugar

Combine above & spread over cheesecake filling. Bake at 425° for 10 minutes. Cool & refrigerate over night.

Gretchen L. Guelzow

FLORIDA SHEET CAKE

Mix together: 1/2 Lb oleo
1 Cup water
4 heaping tspn cocoa.

Bring to a oil: Add 2 Cups flour
2 Cups sugar
1/2 Tspn salt

Beat well: Add 1/2 Cup sour cream
2 Eggs
1 Tspn baking soda - Mix well. Bake in greased cookie sheet at 375° for 22 minutes.

FROSTING: 1 stick oleo
4 Tbsp cocoa
6 Tbsp milk

cont'd

FLORIDA SHEET CAKE FROSTING cont'd

Combine ingredients and bring to a bubbling boil. Remove from heat & add 1 pound of confectionary sugar, then add 1 Tspn vanilla, 1 cup crushed walnuts, or sprinkle nuts on top.

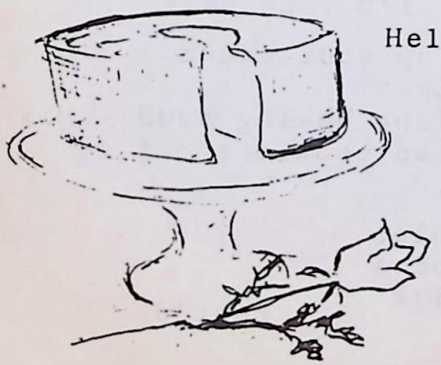
Put icing on as soon as cake is removed from oven.

Beryl Firkins
Cape Canaveral, Fl

COCONUT POUND CAKE

1-1/2	Cup Veg. shortening
2-1/4	Cup sugar
5	Eggs
3	Cups all purpose flour
1/2	Tspn salt
1	Tspn baking powder
1	Cup milk
2	Tspn coconut flavoring
1	Can flaked coconut (7 oz)

Cream shortening, sugar & eggs for 10 min. at high speed. Add dry ingredients alternately w/milk & beat well. Add flavoring & coconut & mix well. Bake in a greased & floured tube pan. Start in cold oven. Bake at 325° for 1 hr 25 min. When done, let cool in pan 5 min. before removing. Place under a cake cover to retain moisture.



Helen Steger

LUNKERS

Melt 2/3 cup butter
Add 1 lb. dark brown sugar - cool
Add 3 eggs one at a time
Add 2-1/2 cups flour
2-1/2 tspn baking powder
1/2 tspn salt
Add 1 cup walnuts
1 large pkg chocolate bits.

Bake 25-30 minutes in 350° in 10 x 15 pan.

Juanita Godke

PINEAPPLE-DATE COOKIES

1 Cup brown sugar
1 Cup white sugar
1 Cup margarine
2 Eggs
1 Cup (8 oz can) crushed pineapple
1 tspn vanilla
1 tspn soda
1/2 tspn salt
4 Cups sifted all purpose flour
1 Cup diced dates
1 Cup walnuts

Cream brown & white sugar with margarine. Add eggs one at a time, beating well. Add dry ingredients. Add dates and walnuts & blend lightly.

Drop from spoon on cookie sheet. Bake in a 375° oven for about 10-12 minutes. Makes about 6 dozen cookies.

Ruby H. McFaddin

PEG's LACE COOKIES

1 stick oleo melted
Add 1 cup sugar
Beat 1 egg lightly & add to above.
Mix together 1 cup sesame seeds,
2 Tbsp flour
1 tspn baking powder
1/4 tspn salt
1 tspn vanilla
Add to egg mixture & stir well.

Onto foil, drop mixture in tiny amounts (not more than 1/4 tspn at a time) & place far apart for spreading.

Bake at 350° for 8 minutes. Remove from foil after about 5 minutes. (You have to sorta peel them off the foil - they are so delicate). Save all the little pieces for snacks.

Alice B. Arnold

PEANUT BUTTER COOKIES

Sift 3 Cups flour
together: 1/2 tspn salt
1 tspn soda

Cream: 1 cup sugar
1 cup brown sugar
1 cup bacon fat

Add: 2 eggs
1 cup peanut butter
1 tspn vanilla

Beat well. Add sifted ingredients. Make tiny balls. Place on cookie sheet. Press with butter mold or bottom of glass with pattern. Bake 350° 10 minutes.

Jane Adams

GRAHAM CRACKER CHEWS

2 Cups graham cracker crumbs
1 Small bag (6 oz) Nestle's Semi-Sweet Chocolate Morsels
1 Can condensed milk
1 Cup chopped nuts (optional)

Place all ingredients into bowl and mix well. Pour into well greased 7"x11" pan. Bake 20-25 minutes at 375°. Remove, cool pan and cut into small squares.

Simple, but everyone loves them.

Ruth Czajka

SIMPLE FUDGE

2 Squares Bakers chocolate
1 Stick butter
1 Box confectioners sugar

Melt butter & squares in double boiler. Mix with sugar in a bowl adding a little vanilla. Pour quickly into a greased pan before it hardens. Cut into squares when completely cool.

Nancy B. Jackson

CONSTANCE'S DESSERT

1/2 Gallon vanilla ice cream
2 Cans orange concentrate
1 Jigger Grand Marnier

Soften ice cream. Mix all and freeze.

Mildred Hare

CHERRY CHEESE DESSERT

2 Cup graham cracker crumbs
1/4 Lb margerine
1/2 Cup sugar
} Mix, press into bottom of 9x13 pan
1 Pkg (8 oz) cream cheese
1/2 Cup milk
1/2 Cup sugar
1 Pkg Dream Whip

Whip dream whip with milk & sugar until fluffy - add cheese & whip again. Spread over top of crumb mixture. Spread a can of cherry pie filling on top. Refrigerate and serve in squares, top with whipped cream.

May substitute blueberry pie filling or any other.

Rody Geisman

PINEAPPLE CHEESE DELIGHT

1 3 oz pkg orange, lemon or lime jello
1 Cup hot water
1 Cup cottage cheese
1 Cup crushed drained pineapple
1 Medium grated carrot
1 Cup whipping cream

Dissolve jello. When partially set, whip. Add cottage cheese, pineapple & carrot. Fold in whipped cream.

Jean K. Cox

MOCK WHIPPED CREAM FROSTING

1/2 Cup margarine
1/2 Cup butter
1/2 Cup sugar
2 Tspn vanilla
4 Tbsp flour
1 Cup milk

In saucepan cook milk & flour til thick - let cool.

cont'd

MOCK WHIPPED CREAM FROSTING cont'd

In bowl, cream margarine & butter. Gradually add sugar & beat 4 minutes. Add milk mixture & vanilla, beat 4 more minutes. Use and spread as whipped cream.

Helen Steger

LEMON BISQUE

1 Pkg lemon gelatin
2/3 Cup sugar
1 Lemon
1 Can evaporated milk, chilled
1 Can crushed pineapple
1 Box vanilla wafers

Dissolve gelatin in 1-1/4 cup boiling water, add sugar & dissolve. Put mixture in refrigerator until it begins to thicken, then whip. Whip separately the chilled milk, add the juice of the lemon & 2 Tspn of grated lemon rind to the whipped milk. Mix the whipped milk and whipped gelatin & fold in the drained pineapple.

Roll the vanilla wafers into crumbs & save some for topping. Line a pan with wafer crumbs; then top with gelatin mixture. Sprinkle top with reserved wafer crumbs and chill.

Kathleen Wright

SUMMER PIE

1 Can Eagle Brand sweetened condensed milk
1/2 Cup lemon juice
(real lemon can be substituted)
1 Large size Cool Whip
2 Cans mandarin oranges, drained
1 Small can crushed pineapple drained
1 Cup pecans chopped fine
Dash of salt
2 Baked pie shells

Mix milk & lemon juice together. Fold in cool whip. Fold in nuts & fruit. Pour into pie shells and chill several hours before serving. Makes 2 pies.

Barbara Arvesen

SOUR CREAM RAISIN PIE

1 Cup sugar
1/2 Tspn salt
1/2 Tspn cinnamon
1/2 Tspn nutmeg
1/2 Tspn cloves
1 Egg
1 Cup sour cream
1 Tbsp mild vinegar
1 Cup raisins

Mix the dry ingredients. Beat the egg, add the sour cream & beat in the dry ingredients. Add the vinegar & raisins. Pour into unbaked pie shell, cover with upper pastry. Bake 20 minutes at 425° then reduce heat to 350° & continue baking 40-45 minutes.

John & Bernice Baker

MILLIONAIRE PIE

1 Large can crushed pineapple drained
2 Cans mandarin oranges chopped
1 Can Eagle Brand condensed milk
1/4 Cup lemon juice
2 Cups chopped pecans
1 Large carton Cool Whip

Mix milk and lemon juice. Fold in fruit, nuts and cool whip. Pour into graham cracker crust or baked pie crust & chill. Makes 2 large pies.

Mrs. Trent S. Milliken

SOUR ORANGE PIE

3 Tbsp corn starch
1/2 Cup sour orange juice
3 Eggs, separated
3/4 Cups sugar
1 Tbsp grated orange rind
1/2 Cup boiling water
1 Baked pie shell (9")
6 Tbsp sugar

Combine corn starch, sugar, orange juice & orange rind. Beat egg yolks & add to first mixture. Gradually add boiling water & cook over direct heat until thick. Pour into baked pie shell. Beat egg whites until stiff and slowly add 6 Tbsp sugar. Spread meringue on pie. Bake in hot oven 425° for 4-5 minutes until brown.

Rowena Haisten

NOTE: This pie is made from the oranges of the "original wild sour orange tree".

FROZEN LIME CREAM PIE

11 Graham crackers or 2/3 Cup crumbs
2 Tbsp softened butter or margarine
2 Tbsp granulated sugar
1/3 Cup finely chopped pecans
1/4 tspn cinnamon

Butter 9" foil pan. Crush crackers with rolling pin or in blender. In bowl, blend crumbs with softened butter & sugar; then add nuts & cinnamon.

Pat mixture evenly on bottom & sides of pie pan. Set an 8" pan on top of crumbs & press firmly. Remove smaller pan & bake crusts at 325° for 10 minutes. Cool.

FILLING:

3 Eggs separated
1/2 Cup sugar divided
1/16 tspn salt
1 Tbsp grated lime rind
1/4 Cup fresh lime juice
1/2 Pint heavy cream whipped

Place egg yolks in top of double boiler; add 1/4 cup sugar, salt, lime rind & juice. Beat until blended.

Cook over hot water til mixture coats metal spoon & is smooth & thickened. Chill thoroughly.

In large mixing bowl, whip egg whites with remaining 1/4 cup sugar until stiff. Fold in the cooled lime mixture; then the whipped cream until well blended. Turn into the cooled crust. Freeze til firm (about 4 hrs). If not served same day, wrap in plastic wrap & then in foil & store in freezer. (May be kept 6 wks.)

Reta Hering

FLUFFY ORANGE-CHEESE PIE

1 Pkg (8 oz) cream cheese (room temp)
1/2 Cup orange juice
1 Envelope unflavored gelatin
1/2 Cup milk
1/2 Cup sugar
1-1/2 Cups fresh orange sections (well drained of juice)
1 Cup heavy cream
1 9" pie shell baked - or 6-8 baked tart shells

Break up the cheese & let it cream in the electric mixer.

Pour the juice in a small pan. Sprinkle the gelatin in. Add the milk & sugar. Cook over low heat, stirring constantly til sugar and gelatin dissolve. Mixture may curdle, but will return to a smooth non-curdled appearance when the cream cheese is added.

Add the gelatin mixture to the cream cheese. Beat until smooth. Add the orange sections. Chill until mixture molds slightly when dropped from a spoon.

Whip cream until stiff. Fold into orange mixture, spoon into pie or tart shells. Chill until set. Yield 6-8 servings.

Betty Justice

THURMAN'S FAVORITE COCONUT CREAM PIE

Prepare 1 9" baked pie shell.

Beat: 3 egg yolks

Beat in gradually:

1/3 cup sugar
1/4 tspn salt
1 tbsp butter
2-1/2 tbsp cornstarch

Pour over these ingredients:

2 cups scalded milk

Cook and stir the custard over boiling water or over very low heat. Stir it constantly until it thickens. Cool.

Add:

1 tspn vanilla
1 cup grated coconut

Pour the custard into the baked pie shell. COOL COMPLETELY in the refrigerator. Top with whipped cream or Dream Whip. Sprinkle top with coconut.

Betty Justice

AMERICANA KEY LIME PIE

1 Tbsp unflavored gelatin
1/2 Cup sugar
1/4 tspn salt
4 Eggs separated
1/2 Cup lime juice
1/4 Cup water
1 tspn grated lime peel
Few drops green food coloring
1/2 Cup sugar
1 Cup whipping cream whipped
1 9" baked pastry shell

Combine gelatin, 1/2 cup sugar & salt. Beat egg yolks, lime juice & water; stir into gelatin.

Cook & stir over medium heat just til mixture comes to boiling. Remove from heat; add lime peel. Add coloring for pale green color. Chill, stiring occasionally til mixture mounds slightly when dropped from spoon.

Beat egg whites to soft peaks; gradually add 1/2 cup sugar; beat to stiff peaks. Fold gelatin mixture into egg whites. Fold in whipped cream. Pile into cooled baked pastry shell. Chill firm. Spread with additional whipped cream and edge with grated lime peel if desired. Sprinkle center with grated pistachio nuts.

Robert P. Murkshe

ORANGE CITRUS CAKE

1 6 oz can orange concentrate
(don't dilute)
1 Pkg Duncan Hines Lemon Supreme cake mix
4 Eggs
3/4 Cup oil
3/4 Cup water

Beat eggs with 2 Tbsp orange concentrate. Add oil, water & cake mix. Beat until smooth. Pour into rectangle pan & bake at 350 for 30-35 minutes.

Meanwhile, mix 2 cups confectioners sugar & balance of orange concentrate. When cake is done, immediately (using drinking straw) poke holes every inch & while cake is still hot, pour mixture over cake. It will penetrate thru holes & will glaze cake.

Marie Hardaway

NO COOK KEY LIME PIE

1 Small can limeade concentrate
1/2 Juice of one lime
1 Can condensed milk
1 Large cool whip
Green food coloring for desired color

Hand stir (do not beat) all of above ingredients. Pour into graham cracker crust. Chill a few hours or over night.

Marie Hardaway

CRANBERRY CAKE

1/2 Cup sugar
1/2 Cup milk
2 Tbsp melted butter
1 Cup flour
2 tspn baking powder
Pinch of salt
1 Cup raw cranberries

Bake 30 min. at 375 in square or oblong pan

Sauce:

1/2 Cup butter
1 Cup sugar
3/4 Cup cream or canned milk

Cook in double boiler until creamy. Serve on warm cake.

Loretta Roberts

APPLESAUCE CAKE

2 Cups sugar
1 Cup butter
3 Cups sifted flour
3 tspn cinnamon
1 tspn cloves
2 Cups unsweetened applesauce
2 tspn soda in 1 Tbsp water
2 Cups raisins
1 Cup nut meats
1 tspn vanilla

Cream sugar & butter; add raisins & nuts. Sift flour, cinnamon & cloves together. Have ready 2 cups applesauce into which you have put the baking soda & water & have beaten until foamy. Add to creamed mixture. Add dry mixture, stir well; add vanilla. Bake 375 1 hour. Use tube pan or 2 loaf pans.

Loretta Roberts

IMPOSSIBLE COCONUT PIE

4	Eggs
1-3/4	Cups sugar
1/2	Cup self-rising flour
2	Cups milk
1	tspn vanilla
1	7 oz pkg coconut

Beat eggs. Blend in sugar & flour. Add eggs and rest of ingredients. Turn into a greased pie pan. Makes own crust. Bake at 350, 40 minutes.

Barbara Johnston

GUMMY BUTTER GEMS

1/2	Lb soft oleo
1/2	Pint sour cream
	Dash of salt
2	Cups self-rising white flour

Mix all together at room temperature. Makes a thick dough like cookie dough. Do not grease muffin tins. Fill muffin tins very full cause dough does not rise.

Bake at 400 for 15-20 minutes until slightly brown. Makes 24 small butter muffins.

Barbara Johnston

KENTUCKY DERBY PIE

1 cup sugar mixed with 1/4 cup cornstarch. Beat 2 eggs lightly. Add sugar, then one stick melted oleo, 1 tspn vanilla, 1 Tbsp bourbon, 1 cup pecans, 1 cup chocolate chips.

Pour into unbaked pie shell & bake at 350 for 45 minutes. Serve with cool whip.

Barbara Johnston

CUP CUSTARD

3 Slightly beaten eggs
1/4 Cup sugar
1/4 tspn salt
2 Cups milk scalded
1/2 tspn vanilla
Nutmeg

Combine eggs, sugar & salt. Slowly add milk & vanilla. Pour into custard cups. Bake at 325 30-40 minutes.

Isabel Malkus

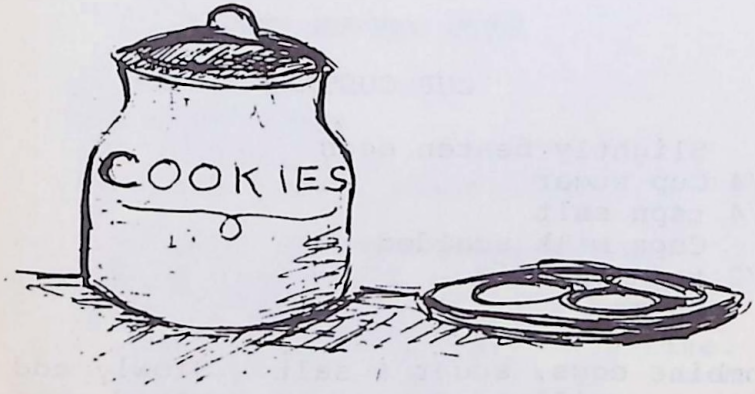
MARTHA WASHINGTON COOKIES

1 Cup butter or oleo
2 Cups sugar
3-1/2 to 4 Cups flour
1 Cup milk
1-1/4 tspn baking powder to each cup of flour
1 tspn salt
4 Eggs

Season with nutmeg, cinnamon, allspice and vanilla or bourbon.

Cream butter and sugar, add eggs - one at a time. Beat. Add milk & flour alternately. Add baking powder to last cup of flour. Add 1/2 lb raisins, 1/2 lb currants, 1 lb chopped nuts. Sprinkle flour on fruit. Batter should be thick enough to drop. Bake at 375 for 15 minutes.

Isabel Malkus



TWO SWEET POTATO PIES

6 Eggs in blender. Beat well
2 Cups mashed cooked sweet potatoes, 1/4 cup at a time with 1 cup milk
1/2 tspn salt
1 tspn vanilla
1/2 tspn lemon extract or 1 tspn fresh lemon juice

Pour out of blender and add 1-3/4 cups sugar, 1/2 stick margarine, 2 tall cans evaporated milk (Pet or Carnation). Pour into two pie crusts that have been just half cooked & partly cooled.

Bake at 350 until set or when knife inserted in center is smooth like a custard. Sprinkle nutmeg on top just before putting in oven.

Lydia Payne
(Gerry Waddell's Mother)

STREUSEL FILLED COFFEE CAKE

1½ Cup self rising flour
3/4 Cup sugar
½ Cup milk
¼ Cup shortening
1 tspn vanilla
1 Egg

Sift together flour & sugar. Cut in shortening until like cornmeal. Blend in well beaten egg mixed with milk & vanilla. Stir just enough to mix well. Pour ½ of the batter into lightly buttered pan. Over this batter spread ½ of the Streusel mixture. Add rest of batter. Top with remaining streusel mixture. Bake about 35 min. at 350 degrees.

STREUSEL mixture:

½ Cup brown sugar
2 tspn cinnamon
½ Cup chopped nuts
2 Tbsp flour
2 Tbsp melted oleo

Mix together sugar, flour & cinnamon. Stir in oleo and chopped nuts. Mix well.

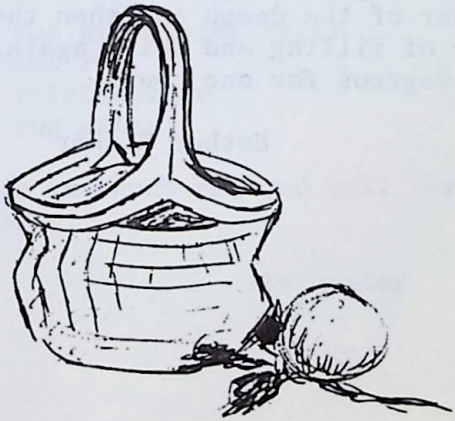
Mrs. Wayne Headley

MRS. JENNIE HAISTEN'S POUND CAKE

1 Lb. powdered sugar
3 Sticks butter or margarine
1 Sugar box of cake flour
7 Eggs
1 tspn vanilla
½ tspn nutmeg
½ tspn salt

Cream butter and sugar. Sift flour, nutmeg and salt. Add alternately with eggs to creamed sugar mixture. Add flavoring. Bake in angel food pan or 9x13" pan for 45 minutes at 275 degrees. Raise temperature to 300 degrees for 15 minutes. Raise temperature to 325 degrees and bake 15 more minutes.

Rowena Haisten



SOUR CREAM COFFEE CAKE

1/2 lb. margarine
1 cup sugar
3 eggs - well beaten
3 cups sifted flour
1/2 ts. salt
3 tps. baking powder
1 tps. vanilla
1/2 pt. sour cream

Cream shortening, sugar and eggs. Add flour sifted with other dry ingredients. Add vanilla and sour cream.

Filling

3/4 cup sugar
1 cup chopped pecans
2 scant tps. of cinnamon

Spoon half of the dough into well greased angel tube pan. Spoon half of the filling onto the dough and swirl with a spoon. Add remainder of the dough and then the remainder of filling and swirl again. Bake at 350 degrees for one hour.

Esther Ricker

RUM CAKE

1/2 cup chopped pecans
1 pkg. yellow cake mix
1 pkg. (3-3/4 oz.) vanilla instant pudding
1/2 cup light rum
1/2 cup water
1/2 cup all vegetable cooking oil
4 eggs

Use tube pan (greased and floured). Crumble nuts into bottom of pan. Combine all other ingredients and mix for 2 minutes. Pour into pan and bake at 325 for 50 to 60 minutes. Remove cake from oven and immediately pour hot rum glaze over it. Cool in the pan 30 minutes and remove to serving platter.

Glaze

1 cup granulated sugar
1/4 cup rum
1 stick butter
1/4 cup water

Place in sauce pan and boil for 2 to 3 minutes.

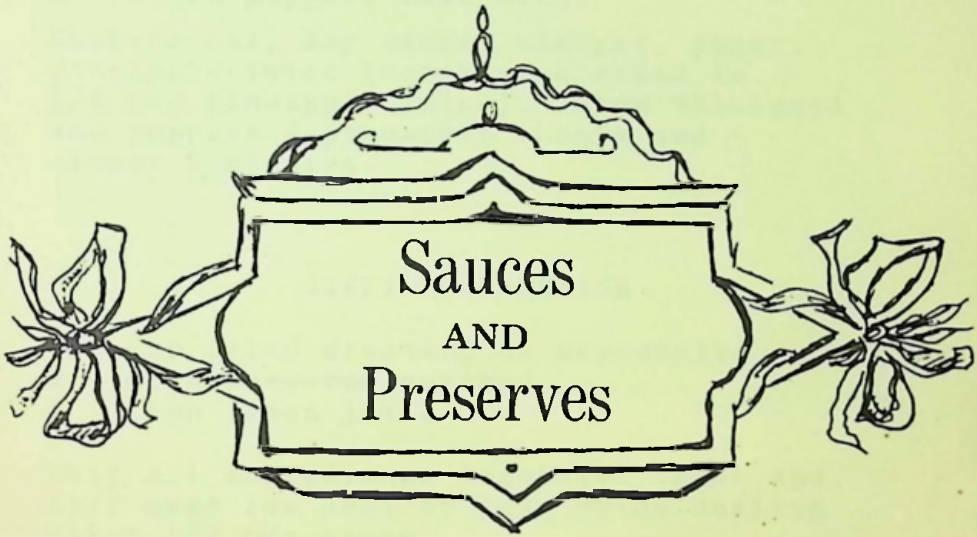
Jim Foster

CHESS SQUARES

1 Lb. box brown sugar
1 cup granulated sugar
2 sticks butter
1 cup chopped pecans
4 eggs, separated (beat whites until stiff)
2 cups sifted flour
1 tsp. baking powder
1/4 tsp. salt
1 tsp. vanilla

Melt butter, add sugar and beat until smooth. Add egg yolks and beat until well blended. Combine flour, baking powder and salt and add to creamed mixture. Stir in vanilla. Fold in stiffly beaten egg whites. Add pecans and stir just enough to mix. Divide batter between two 9-inch square pans which are well greased and floured. Bake at 325 for 45 to 55 minutes.

Peggy Venable



Sauces AND Preserves

Peg Brawley's
SWEET-SOUR SAUCE
for HAM or RIBS

2 Tbsp oil
3 Tbsp cornstarch
2 Cups pineapple juice
1 Tbsp soy sauce
3 Tbsp vinegar (cider)
1/2 Cup Light brown sugar (firmly pressed)
2 Cups pineapple chunks (drained)
2 Green peppers (slivered)

Combine oil, soy sauce, vinegar, sugar, pineapple juice (cornstarch mixed in 1/4 cup pineapple juice). When thickened add peppers & pineapple chunks and simmer 5 minutes.

JIFFY HOLLANDAISE

1/2 Cup salad dressing or mayonnaise
2 tspn prepared mustard
1 tspn lemon juice

Whip all ingredients together. Heat and stir over low heat to just below boiling. Makes 1/2 cup sauce.

Julia Busbey

EASY CRANBERRY SAUCE

1 Lb cranberries
2 Cups sugar
1/2 Cup water
1/2 Cup orange juice
2 tspn orange rind

Cook until soft. Remove foam. Serve warm or cold.

Nancy Jackson

ORANGE MARMALADE

Wash 6 naval oranges. Quarter & remove seeds. Put thru food chopper, coarse grind. Measure ground citrus. Add 1 cup tart orange juice for each cup of pulp, using juice from some other variety of orange. Bring to a boil & cook covered for 15 minutes. Let stand over night. The stock will then be ready for marmalade.

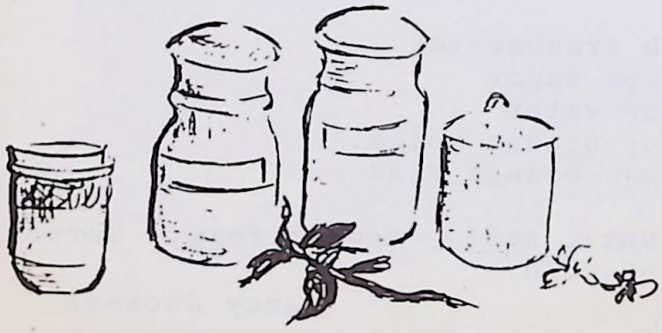
For marmalade, measure out 3 cups of the stock. Bring to a boil & add 3 cups of sugar. Stir to dissolve & cook rapidly stirring occasionaly until jelly or candy thermometer reaches 220°F.

Remove from heat. Let cool to 190°F. Pour into sterile jars & seal at once. The cooling at 190° prevents bits of peel from floating to top.

Please note that no water, pectin nor corn syrup is used in this recipe. Use naval oranges only, and that any variety of tart oranges may be used as juice.

Venie C. Mather

NOTE: "Tart" refers to wild sour Florida orange.



GUAVA JELLY

3 Lbs ripe guavas
2 Cups water
1/2 Cup lemon juice
7 Cups sugar
1 Pkg sure jell
4 Drops red food coloring

Slice fruit very thin - place in large kettle. Add water & bring to boil. Simmer 10 minutes. While simmering, crush fruit with potato masher. Put through cheesecloth bag. Do not squeeze.

Measure 3-1/2 cups of juice into large kettle. Add sure-jell & lemon juice. Bring to full boil. Add sugar. When sugar is completely dissolved, add coloring. Bring to a full rolling boil. Stir constantly. Boil 2 minutes. Remove from heat - skim off foam with metal spoon. Pour at once into glasses, leave 1/2" at top. Cover jelly immediately with 1/8" melted paraffin.

Makes 6 one-half pints.

Anne Gaertner

GREEN PEPPER JELLY

Liquify in blender cut up & seeded green peppers with 10-15 red bell peppers to make 3 cups pulp. Mix 1-1/2 cups vinegar, 1/2 tspn salt and 6-1/2 cups sugar. Put on medium high heat & stir until mixture comes to a rolling boil. Remove from heat - let stand 5 minutes & skim off any foam that forms. Add 1 bottle certo - stir thoroughly. Pour into hot jars. Cool and cap.

Barbara Johnston

ORANGE MARMALADE

3	Large sour oranges
1	Large sweet orange
1/4	Grapefruit
3-1/2	Cups water
3	Lbs. sugar
	Juice of 1-1/2 lemons

Mash fruit. Squeeze juice & discard seeds. Set juice aside. Run fruit through the blender slow speed 2 seconds. To the juice & pulp add the water. Cook 20 minutes. Cover & let remain over night. Following day add sugar and cook 45 minutes. Add lemon juice & cook 20 minutes longer. Pour into serilized jars.

(If you can get the Seville oranges, use 3 Seville oranges & omit the sweet orange.)

Anne Gaertner

KUMQUATS or CALAMONDIN

4 Cups Kumquats - heaping
4 Cups sugar
Water

Scrub kumquats. Rinse & drain. Cover fruit with boiling water to which has been added 2 heaping Tbsp of soda. Let stand in soda bath 10 minutes. Pour off soda water and rise through 2-3 changes of cold water. Drain well. Slit each kumquat on flower end (not stem). This will prevent bursting open while cooking & facilitates penetration of syrup. Drop in abundance of boiling water & cook until tender (20-30 minutes). Drain well.

Boil sugar with 2 cups of water for 15 minutes. Add kumquats, cook 20-30 minutes until fruit is transparent & shiny. Cover & let stand 24 hrs. Re-heat & pack in jars.

Anne Gaertner

Miscellaneous

NO FAIL PIE CRUST

4 Cups flour
1-3/4 Cup shortening

Mix with fork until well blended.

1 Tbsp sugar
2 Tspn salt
1 Tbsp vinegar
1 Egg
1/2 Cup water

Beat in a bowl, then combine with above mixture til well moist.

Then knead with hands to form a ball of dough. Chill 15 minutes before rolling out. (Can also be frozen for later use.)

Yields 2 9" crusts.

Mrs. Ray Hoppe

WHEAT BALLS
(for soups - 4 persons)

1/2 Stick of margarine
1 Egg
Cream of Wheat or Wheat Farina

Soften margarine, add beaten egg & mix together with a little salt to taste. Add enough cream of wheat, a little at a time & mixing thoroughly, to form a thick paste. Drop by spoonful (tspn) into boiling clear soup (canned broth, beef broth, etc) & cook about 5-10 minutes. Balls will come to top. Serve hot.

Mrs. Maria Dussich

CUCUMBER SOUP

1 Can Cream of Chicken Soup
1/2 Can consumme
1 Pint sour cream
1 Cucumber sliced thin

Blend well in blender and season.
Chill 24 hours.

Mrs. Robert Prentice

SPICED FRUIT

4 Cans pear halves
4 Cans peaches
3/4 - 1 Cup sugar
Pinch of salt
1/4 Cup + 1 Tbsp cider vinegar
2 Sticks cinnamon
1 Tspn whole cloves
1 Cup fruit juice

Combine sugar, salt, vinegar, cinnamon, cloves and juice. Bring to boil and then simmer for 10 minutes. Carefully add fruit. Allow to cool in refrigerator for at least 10-12 hours before serving.

Jane Von Thron

HOT SPICED PERCOLATOR PUNCH

9 Cups unsweetened pineapple juice
9 Cups cranberry juice cocktail
4-1/4 Cups water
4 Sticks cinnamon (broken)
1 Cup brown sugar (packed)
4-1/4 Tspn whole cloves
1/4 Tspn salt

Combine all ingredients except sprices in an automatic perculator. Place spices and salt in basket. Allow to go thru perk cycle. Serve piping hot. (I bring water & sugar to a boil, cool then add to juices). Makes 30 cups.

Ruby O. Gammage

FROZEN CUCUMBER SLICES

2 Qts very thinly sliced cucumbers
1 Large onion chopped
2 Tbsp salt

Mix salt & a tray of ice cubes. Soak cucumber slices in salt & ice for at least 2 hours. Drain & squeeze out excess water.

Blend over low heat:

3 Cups sugar
1 Cup white vinegar

Pack cucumber slices in small plastic containers. Cover with hot syrup. Sprinkle generously with celery seed. Freeze - serve frozen directly from freezer. Re-freeze left overs.

from Marion Davis'
Georgia kitchen

PEANUT BUTTER CANDY - received too late to properly classify!

1/2 Cup white karo syrup
1/2 Cup milk
2 Cups white sugar
1 tspn vanilla
2 Tbsp butter or margarine
1 Cup chunky peanut butter

Combine karo, milk, sugar, bring to boil for 5 minutes or until hard ball forms in cold water. Be sure it is a firm hard ball then add butter & vanilla & let come back to hard boil; add peanut butter, set in cool water & beat until ready to pour - make swerls over top of candy.

Mary Peters

SAVANNAH RED RICE

2 Cups cooked rice
2 Medium green peppers
2 Medium onions
4 Strips bacon fried crisp
1/2 tspn tabasco sauce
1 Can tomatoes
1 Can tomato sauce
Parmesan cheese
Salt & Pepper

Fry bacon. Remove & drain on paper towel. Brown onion & green pepper in bacon drippings. Add tomatoes & tomato sauce, tabasco, bacon, salt & pepper. Pour over rice. Mix well. Pour into a greased casserole - top with parmesan cheese. Bake 325 for 30 minutes.

Barbara Johnston

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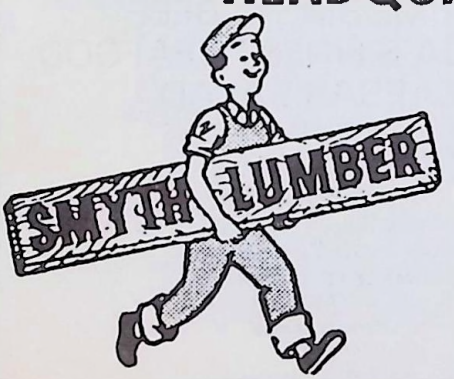

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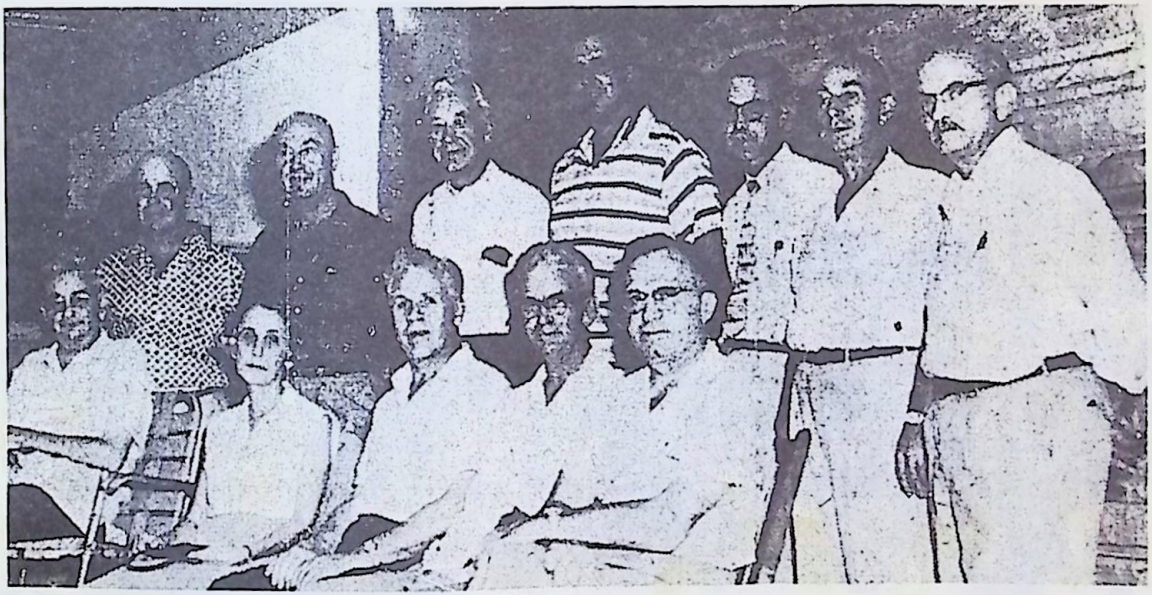

These are the people who will direct the new Cocoa Beach State Bank, which will open for business Wednesday morning, October 10, 1956. The picture shows seated (l to r) B.A. Simms, Mrs. Mamie Faye, B. Frank Ricker, President; H.S. McDougald, executive vice-president and cashier, and T.C. Kenaston, M.D. Standing are R.S. Hill, Dave Nisbet, Robert Stoddard, John Kabboord, William Arkridge, Lewis Merkel and Frederick Jaehne. James P. McDowell was absent. *(The Cocoa Beach State Bank is now the United National Bank.)*

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